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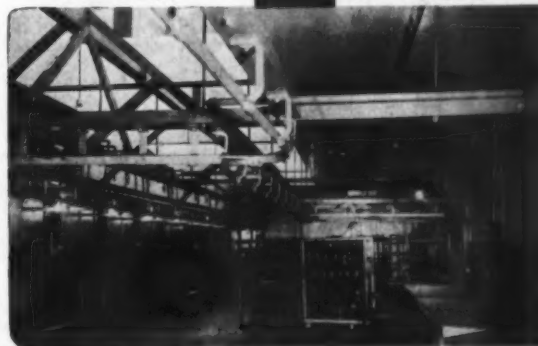


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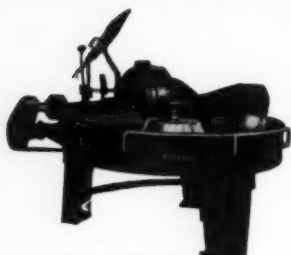
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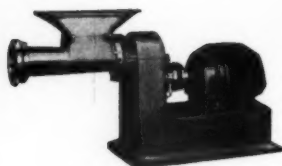
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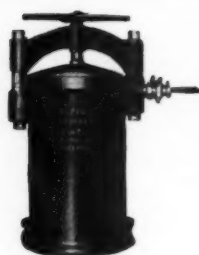
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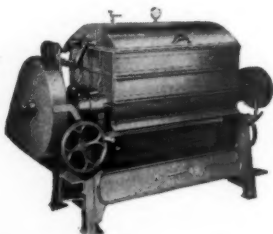
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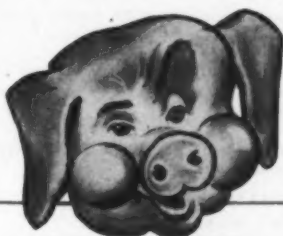
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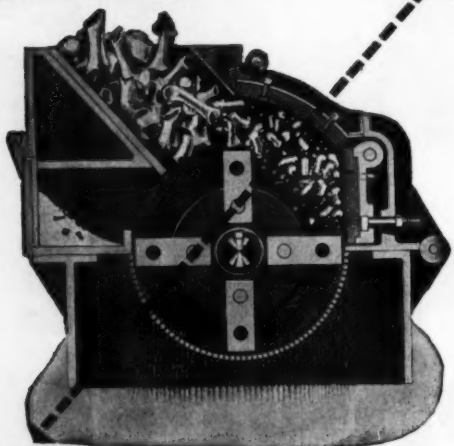
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THE NATIONAL *Provisioner*

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See the new

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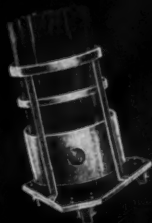
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WIDER AND DEEPER, TO ROLL EASIER UNDER HEAVIER LOADS.

Announce Slaughter Quotas for All Species

Quotas of liveweight of all species of livestock that may be slaughtered during the accounting period beginning April 29 have been announced for all registered slaughterers by OPS. These quotas provide for slaughter within the quota period of 90 per cent of the cattle liveweight; 80 per cent of the calves, sheep and lambs liveweight, and 110 per cent of the swine liveweight that were slaughtered in the corresponding period of 1950. OPS advised Class 2 slaughterers whose accounting periods do not begin on April 29 that they will have an interim quota base for the period April 29 to the end of the accounting period in which that date occurs.

The American Meat Institute reports that OPS has stated informally that while sales of meat to the armed services do not automatically provide for an increase in slaughter quotas, application for an increase may be made to the livestock and meat distribution branch of OPS.

Labor Returns to Defense Agencies

Early this week the United Labor Policy Committee voted unanimously for the immediate return of labor representatives to all defense agencies. They had walked out of them in February because they did not like the way the mobilization program was being handled. Organized labor will also be represented in a higher position than before. George M. Harrison, president of the AFL Brotherhood of Railway Clerks, has been appointed an assistant to Mobilization Chief Charles E. Wilson.

Labor found fault mainly with the wage formula set by Economic Stabilizer Eric Johnston which allowed workers increases up to 10 per cent above their wage on January 15, 1950. The original wage board has now been replaced with an 18-man board which is expected to grant many increases which pierce that ceiling, including an 11c raise to meat packing workers.

Provisioner Has a Busy Weekend

Issuance of beef price ceiling regulations, publication of the 166-page NIMPA convention report issue and moving day coincided for THE NATIONAL PROVISIONER on April 28. Some of the staff stopped packing office files and equipment for a few hours to publish a special four-page supplement to the DAILY MARKET SERVICE outlining the new OPS regulations and then airmailed it to subscribers. The move to the PROVISIONER's three-story office building at 15 West Huron street, Chicago 10, was completed on April 29. Facilities at the new headquarters will include a small printing plant for publication of the DMS.

Hog Prices in April 96% of Parity

April 15 farm prices of cattle and calves and of sheep and lambs were considerably above parity levels, the USDA reported. Cattle prices were 152 per cent of parity. Farm prices of hogs on that date were only 96 per cent of parity. On March 15 hog prices were reported at 100 per cent or the same as parity levels on that date.

Defense Production Act Hearings Begin

Committee hearings will begin in both houses of Congress next week on bills to extend the Defense Production Act of 1950 for two years. The present law, which created authority for imposing price and wage controls, is scheduled to expire on June 30.

Unions Postpone Strike Date

The United Packinghouse Workers (CIO) and the Amalgamated Meat Cutters and Butcher Workmen (AFL) have extended their supplemental wage agreements with the major packers from May 6 to May 20. The new Wage Stabilization Board begins meetings on Tuesday, and it is expected the packinghouse wage question will be heard on Thursday. Labor union spokesmen said Friday they were confident the board would act favorably on the 11c increase proposal before May 20.

Five OPS Orders Hit Meat Industry

► BLACK MARKETS PREDICTED ► PACKERS FIGHTING BACK

WHATEVER the other effects of the new ceiling price regulations on live cattle, beef and Distribution Regulation 2 may be, the orders which the Office of Price Stabilization issued last weekend are certain to add tremendously to the complexity of beef slaughtering and wholesaling and to the accounting and administrative burdens connected with the business.

An elaborate superstructure of maximum prices, zone differentials, additions, exemptions, records and reports, compulsory grading and livestock cost compliance has been erected on the premise that cattle prices can be rolled back about 10 per cent immediately (an additional 4½ per cent on August 1 and October 1) and that wholesale and retail beef prices will "stay put" at or below the new ceilings so as to give adequate margins to all levels of the meat trade.

OPS did not issue regulations ordering ranchers and farmers to raise cattle or requiring them to sell their animals at the maximums established by CPR 23.

General meat industry reaction, after a hasty glance at the new ceiling and distribution orders, was a prediction that they would foster black markets, confusion and disorganization in distribution. Some observers believe that the attempt to apply the regulations will provide explosive with which the whole price control structure can be blown off the livestock and meat industry.

Producers voiced opposition to cattle and beef price control immediately. The Senate committee on agriculture approved a resolution demanding that "proposed ceiling prices on beef sold at wholesale be rescinded without delay."

Representatives of 19 organizations, including meat packers, farm groups, livestock feeders, producers and others have invited 200 members of the press and 250 members of the Senate and House to attend a dinner meeting in Washington on May 7. A program to increase livestock production to help stabilize meat prices will be presented at the dinner. A panel of packer experts, including Henry J. Kruse of the Seattle Packing Co., John Holmes of Swift & Company and Wells E. Hunt of John J. Felin Co. will answer questions of the press and members of Con-

gress. In general, discussion will be directed toward the livestock and meat industry's belief that the answer to the meat problem cannot be found in price controls but in stepping up the production of livestock.

Late this week about 175 members of the National Independent Meat Packers Association met in Washington to explore the possibilities for relief from controls with members of Congress. Officials of the Office of Price Stabilization conferred with the group on May 3 and NIMPA committees met on Friday with Michael V. DiSalle and OPS officials in charge of distribution orders and the hide and tallow price regulations.

NIMPA members are taking a strong line against meat price control in their talks with congressmen in the hope that authority to impose such regulation may be killed when the Defense Production Act comes before Congress for renewal.

Following issuance of the new orders, the American Meat Institute commented as follows:

"We trust these new OPS regulations will help stabilize meat prices and pre-

vent further development of beef shortages in many heavily-populated areas.

"Experience during OPA showed that when ceiling prices are set below levels commensurate with the buying power of the public, some people will find ways of furnishing meat at prices higher than legal ceilings. This is happening now. Unless these new regulations are enforced and work better than the freeze order has worked, more and more meat and meat animals will be sneaked around the regular markets at the expense of law-abiding companies. This means that people able and willing to pay any price for meat will get it, but that the bulk of consumers who rely on the legitimate trade for meat will soon find that supplies are growing smaller.

Industry Seeks Higher Output

"The meat industry feels that the best way to stabilize prices is through increased production of meat and neutralization of excess purchasing power through appropriate government fiscal and monetary policies."

Last weekend's outpouring of orders from the Office of Price Stabilization included five regulations: CPR 23—Live Cattle; CPR 24—Ceiling Prices of Beef Sold at Wholesale; CPR 25—Ceiling Prices of Beef Sold at Retail; CPR 26—Ceiling Prices of Kosher Beef Sold at Retail, and Distribution Regulation 2. The orders are long and complicated and cannot be summarized; every interested processor should obtain full copies immediately from the Office of Price Stabilization, Temporary E, Washington 25, D. C.

CPR 23 applies to any slaughterer who kills ten or more cattle during any monthly accounting period. It becomes effective during the first accounting period commencing after May 20, and is not applicable to cattle purchases made before the issuance date. The order does not set specific dollars and cents ceilings. It sets up two general categories of cattle: 1) Steers, heifers, cows and stags, all by grade, and 2) Bulls, not by grade.

The order prohibits a slaughterer from paying more (adjusted cost) for each category of cattle during an accounting period than the maximum permissible cost for each category. In determining his maximum permissible cost for his monthly drove the slaugh-

NPA Announces its Appeals Procedure

The National Production Authority has issued NPA Regulation 5, establishing an appeals procedure in cases where a person making an application for adjustment or exception may be dissatisfied with the decision. The regulation provides for an appeal only in those cases where the applicant has no new, substantial facts to submit.

The regulation states that an appeal may be made in the following situations: 1) Where a decision works an exceptional and unreasonable hardship upon the applicant, not suffered generally by others in the same trade or industry, or in the same relative position. 2) Where a decision results in improper discrimination against the applicant, and 3) Where it can be shown that a decision is not in the public interest, or in the interest of national defense.

Applications for appeal should state whether a hearing is desired. If there is a hearing, it will be informal and open to the public, except where confidential information is involved.

terer will employ "maximum calculated prices" derived through the use of a formula involving his own dressed beef ceilings and yield factors set out in the regulation.

Two principal forms to be used under this regulation are Drove Compliance Report (OPS Public Form 13) and Slaughterer's Maximum Calculated Price Statement (OPS Public Form 14). Records which must be kept by slaughterers and sellers to slaughterers must include the following information:

1) Date; 2) Name and address of seller or commission firm; 3) Place where cattle were weighed; 4) Weight and number of animals (separate bulls from other cattle); 5) The price or prices paid (separate bulls from other cattle) and 6) Exemption cause, if any.

CPR 24 covers most sales of beef, beef cuts and beef products at wholesale. It does not cover cured, smoked, cooked and dried beef items, a few by-products and variety meats and specialty steak products.

The regulation becomes effective May 9.

CPR 24 defines and standardizes wholesale beef cuts and prohibits the sale of cuts not complying with the standards. Several basic schedules of prices are set up, by grades, for Zone 1. The schedules cover:

Beef carcasses and wholesale cuts; fabricated beef cuts; boneless beef cuts; boneless processing beef; frozen boneless beef; frozen boneless beef (four-way military specifications) processing beef (military specifications) and variety meats and beef products.

Varying differentials are to be added to basic prices in determining ceilings for the other seven zones. Other additions are provided for local delivery, freezing, wrapping, etc.

Two Price Rollbacks Ahead

The regulation also calls for a rollback, effective August 1, averaging \$2.50 on carcass beef of the top four grades; 50c on Utility and none on Canner and Cutter and Bull. There will be another rollback in wholesale prices on October 1.

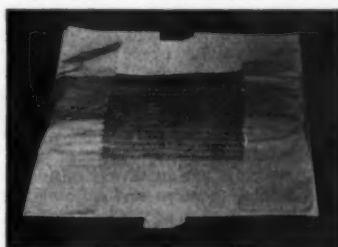
DR 2 is aimed, ultimately, at bringing about fair distribution of meat by slaughterers to persons who sell or serve meat to consumers or who use meat in manufactured products, etc. The regulation does not, at present, regulate the distribution of meat, but it does require all sellers of meat at wholesale to keep a record of each sale, delivery or transfer of meat to a civilian buyer who is not an ultimate consumer. The invoice or sales slip (copy for seller and buyer) must show date of sale, address of seller and buyer; type, kind of cut and grade of all meat sold; price paid, etc.

Sellers of meat at wholesale must keep a schedule for each buyer showing sales during each accounting period and their dollar value. Schedules must also show the weight of total deliveries to all civilian buyers of beef, veal, calf, lamb, and mutton by grade and pork by primal cut classifications. Sellers

New Package Shields Bacon From Light But Opens for Inspection

A BACON package combining the "viewability" advantages of units which are hand- or machine-overwrapped in transparent film, with the virtues of the closed, lightproof protective carton, has recently been put in use by several branches of Geo. A. Hormel & Co. for its Minnesota brand sliced bacon. Tests are reported to show that the cost of the new package, plus packing expense, compares favorably with machine-overwrapped 1-lb. units.

The new lightproof package, made by Western Waxed Paper Division of Crown Zellerbach Corp., is similar in some respects to a Mullinix package brought out several years ago, but possesses a flap on top through



which the shopper can view the bacon covered by its window of Lumarith. However, when on display and in the home, the flap remains closed protecting the product from changes in color and flavor which might be induced by exposure to light.

The body of the package is of heavy waxed board to which an inner wrap of waxed glassine is laminated except for the window area with its Lumarith. The viewing flap is die-cut in the carton body and is specially designed so that it will not tear and will snap back into place when released by the shopper. The carton body is secured with a slot and tab closure (see photo) which can be engaged in one swift movement by the bacon packer, but which remains locked in all normal handling while the product is on display. The housewife can open and close the package without difficulty.

The inner wrap is pinked along the edges which fold over the product.

A platter of cooked bacon is reproduced in color on the window flap and on the back of the carton. The basic color of the Hormel package is yellow with the brand insignia, inspection legend, etc. printed in red. Just below the window on the front of the package is an arrow labeled "lift the flap to view the contents."

Inside the back cover is the statement: "Light and Air Harm Bacon! Keep package closed to protect the flavor and texture of this product."

of meat at wholesale must retain all their records for the year 1950 relating to purchase, sale or delivery of meat.

Under the regulation beef, veal, lamb and mutton may not be sold in carcass or cut form, or purchased, unless it has been grade marked.

Grading and grade marking will be done by graders of the U. S. Department of Agriculture. Self-grading may be done by Class 3 slaughterers or other packers if USDA service is not available; however, in such case numerical rather than name grades are

applied. Self-graded beef cannot be graded higher than the equivalent of Commercial and self-graded yearling mutton higher than the equivalent of Utility.

Corn Put Under Support

USDA has reported that farmers have put only 47,877,512 bu. of 1950-crop corn under Commodity Credit Corporation price support through March 1951, compared with about 315,300,000 bu. supported through March 1950.

Here Are Ways to Check on Overtime Costs Under Provisions of New FLSA

By ROBLEY D. STEVENS, J.D.
Management Consultant

WHAT are the facts about the status of supervisory personnel of meat packing companies under the new Fair Labor Standards Act? Do they qualify for exemption? Are they entitled to overtime pay after 40 hours weekly?

While industry is not opposed to the amendments of the Fair Labor Standards Act, 1949 amended, management should understand completely the exemption clause provided for supervisory personnel. Otherwise, firms may be adding sizable sums to their overtime bills.

The writer conducted an operational "audit" of a certain meat packing establishment recently. This firm was found in violation of approximately \$10,000 in back wages due employees. The Wage and Hour Division had company management make restitution. Since it represents a substantial sum of money, this case history might be used as a guidepost for other packing companies to go by.

One of the main reasons why this company was held in non-compliance was due to misclassification of some of its supervisory personnel. In other words, had management utilized the official requirements for exemption of certain supervisory personnel and met all of them as prescribed, a slice of the additional overtime pay might have been eliminated. In any event, the wage-hour inspection proved to be a

costly situation even though these violations were construed as constituting a technical violation instead of willful violation.

Do meat packing officials know the rules and regulations? Are they taking advantage of the exemption clause to qualify supervisory personnel from overtime pay?

According to official reports, among shortcomings of employers investigated recently were instances of disregard of the overtime provisions, improper computation of the regular rate of pay, misapplication of exemptions provided for executive and administrative employees, and inadvertent clerical errors. In addition, wage-hour inspections disclosed underpayments amounting to \$12,186,957 and even falsification of records in several hundred establishments. Wage-hour inspectors are constantly checking a regular flow of employee complaints.

Now that wage stabilization is with us again, wage-hour inspectors will be making concurrent inspections just as they did during World War II for compliance of the Federal Wage-Hour Law, and also for the new wage stabilization program now in effect. Management should realize that overtime work is expensive enough without making it more so by unwitting mistakes.

Officials of packing companies usually have no trouble in qualifying su-

pervisory personnel for exemption when they follow the basic requirements, and as a result, will probably never have to recompute costly back wages due.

It's no secret that supervisory personnel in packing companies are exempted from overtime pay if they meet all of the official requirements. The new regulations contain "tests" of duties, responsibilities, salary levels, and other basic requirements which employers must apply in determining which employees are exempted from overtime pay.

Section 13(a) (1) of the FLSA exempts from the wage and hour provisions "any employee employed in a bona fide executive or administrative capacity." However, only after a careful check with the federal formula can the management be certain which supervisory personnel are exempted. It would probably be a costly mistake to hastily conclude that supervisory personnel are naturally exempted because such are considered management. To avoid violation the following official guide should be used in classifying supervisory personnel. Are your answers "yes" to these requirements? An executive supervisor is one:

- a.) Whose primary duty consists of the management of the enterprise in which he is employed or of a customarily recognized department or subdivision thereof; and
- b.) Who customarily and regularly directs the work of two or more other employees therein; and
- c.) Who has the authority to hire or fire other employees or whose suggestions and recommendations as to the hiring or firing and as to the advancement and promotion or any other change of status of other employees will be given particular weight; and
- d.) Who customarily and regularly exercises discretionary powers; and
- e.) Who does not devote more than 20 per cent of his hours worked in the work-week to activities which are not directly and closely related to the performance of the work described in paragraphs (a) through (d) of this section: Provided, that this paragraph (e) shall not apply in the case of an employee who is in sole charge of an independent establishment or a physically separated branch establishment, or who owns at least a 20 per cent interest in the firm in which he is employed; and
- f.) Who is compensated for his services on a salary basis at a rate of not less than \$55 per week, exclusive of board, lodging, or other facilities:

The short test requirements for ex-



SWIFT & COMPANY HAS REDESIGNED its entire line of dog meal packages, replacing the former blue and white label with a distinctive red and gray color combination. The new packages are closely patterned after the Pard label carrying silhouettes in black of several popular breeds. A new feature is a red panel used for the first time on Swift's dog meal which reads: "By the makers of Pard."

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SALES
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SHORTENING!



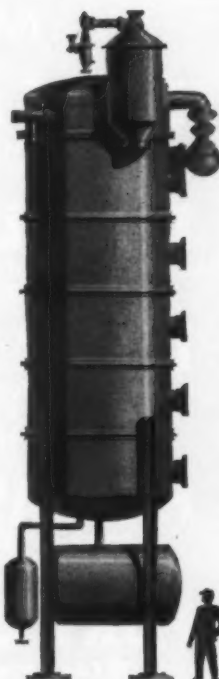
TAKE A TIP from packers who use the VOTATOR Semi-continuous Deodorizer—deodorizing lard to produce high grade shortening means greater sales. Lard-base shortening has the appeal of white, smooth, creamy texture, neutral flavor, and high smoke point.

The qualities that add up to increased sales can be achieved quickly and *economically*. The VOTATOR Semi-continuous Deodorizer saves you more than 50 per cent on stripping and vacuum steam compared to batch methods. There are proportionate savings in condenser cooling water, too.

PROFIT PARTNER

Profit partner of the VOTATOR Semi-continuous Deodorizer is VOTATOR Chilling and Plasticizing Apparatus, which produces high grade shortening on a continuous basis. Chilling and plasticizing are accomplished in a matter of seconds. Uniform results for every run are assured because identical operating conditions are mechanically maintained. The completely closed processing system excludes atmospheric moisture or impurities, thus protecting product quality.

Write today for complete information about Girdler's high speed team in fats and oils. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.



VOTATOR
Semi-
continuous
Deodorizer.

Developed
and built
by the
producers
of VOTATOR
Chilling and
Plasticizing
Apparatus.

VOTATOR—Trademark applying only to products of The Girdler Corporation.

THE **GIRDLER** CORPORATION
Votator Division

ecutive supervisor provide, that he be an employee who is compensated on a salary basis at a rate of not less than \$100 per week, exclusive of board, lodging, or other facilities, and whose primary duty consists of the management of the enterprise in which he is employed or of a customarily recognized department or subdivision thereof, and includes the customary and regular direction of the work of two or more other employees therein.

An administrative employee is one:

a.) Whose primary duty consists of the performance of office or non manual field work directly related to management policies or general business operations of his employer or his employer's customers; and

b.) Who customarily and regularly

exercises discretion and independent judgment; and

c.) (1) Who regularly and directly assists a proprietor, or an employee employed in a bona fide executive or administrative capacity, or (2) who performs under only general supervision work along specialized or technical lines requiring special training, experience, or knowledge, or (3) who exercises under only general supervision special assignment and tasks; and

d.) Who does not devote more than 20 per cent of his hours worked in the work week to activities which are not directly and closely related to the performance of the work described in paragraphs (a) through (c) of this section; and

e.) Who is compensated for his serv-

ices on a salary or fee basis at a rate of not less than \$75 per week, exclusive of board, lodging, or other facilities.

The short test requirements for an administrative employee provide, that he be an employee who is compensated on a salary or fee basis at a rate of not less than \$100 per week, exclusive of board, lodging, or other facilities, and whose primary duty consists of the performance of office or non manual field work directly related to management policies or general business operations of his employer or his employer's customers, which includes work requiring the exercise of discretion and independent judgment.

The primary purpose of the exclusionary language placing a limitation on the amount of non exempt work is to distinguish between the bona fide executive and the "working" supervisor who regularly performs "production" work or other work which is unrelated or only remotely related to his supervisory activities.

Typical of employees in dual jobs which may involve a substantial amount of non exempt work are: Foremen or supervisors who also perform one or more of the "production" or "operating" functions, though no other employees in the plant perform such work. For example, foremen or supervisors who perform clerical work other than the maintenance of the time and production records of their subordinates; for example, the foreman of a shipping room who makes out the bills of lading and other shipping records, the warehouse foreman who also acts as inventory clerk, the head shipper who also has charge of a stock room, assisting in placing merchandise on shelves and keeping perpetual inventory records, or the office manager, head bookkeeper, or chief clerk who performs routine bookkeeping. There is no doubt that the head bookkeeper, for example, who spends a substantial amount of his time keeping books of the same general nature as those kept by the other bookkeepers, even though his books are confidential in nature or cover different transactions from the books maintained by the under bookkeepers, is not primarily an executive employee.

It goes without saying that second grade engineers, butchers, apprentice butchers, handy-man-laborers, chauffeurs, meat cutters, etc. would not meet the foregoing supervisory exemption provisions.

Job titles are frequently insufficient as yardsticks. The employee in a meat-packing company for whom exemption is sought under the term "executive" or "administrative" employee may have extremely diverse functions and a wide variety of titles. A title alone is of little or no assistance in determining the true importance of an employee to the employer or his exempt or non exempt status under the FLSA.

The sweeping changes in the wage-hour record keeping practices of meat-packing companies, like any other types of establishments call for careful evaluation, because accurate and



Guardians

OF THE NATION'S FOODS

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2055 West Pershing Road
(Zone 9)
- **DALLAS**
1114 Wood Street
(Zone 2)
- **DETROIT**
(United States Warehouse Co.)
1448 Wabash Avenue
(Zone 16)
- **KANSAS CITY**
500 East Third Street
(Zone 6)
- **PORT LAVACA**
TEXAS, P. O. Box 176

UNITED STATES COLD STORAGE CORP.

5

MODERN FORTRESSES FOR GUARDING THE NATION'S FOODS

adequate records must be kept. The new wage-hour record keeping requirements went into effect on June 19, 1950. The following basic records should be kept for inspectional purposes, and to prove claims:

- a.) Name in full.
- b.) Home address.
- c.) Date of birth if under 19.
- d.) Occupation in which employed.
- e.) Time of day and name of the day on which the employee's workweek begins.
- f.) Basis on which wages are paid.
- g.) Total wages paid each pay period.
- h.) Date of payment and pay period covered by payment.

The amended federal wage-hour law does not otherwise limit the number of work hours of an executive or administrative employee of a meat packing company if both are specifically exempted and meet all the foregoing basic requirements. However, if the executive or administrative employee does not meet the official requirements, management may have to recompute and pay additional money for overtime purposes.

While no particular form or order of recordkeeping is required, packing companies must keep complete records and the information required above for a period of at least three years. Section 11(a) provides that the administrator and his designated representatives may investigate and gather data regarding the wages, hours, and other conditions and practices of employment of executive and administrative employees of meat packing establishments, and may enter and inspect such records and make such transcriptions thereof. In other words, wage-hour inspectors quiz executive and administrative employees like other workers.

Since wage-hour investigations cannot be avoided, management will find it wise to be fully conversant with the basic requirements, keep accurate and adequate records, and qualify executive and administrative personnel for exemption in accordance with the "tests." Thus, packing firms may operate in compliance and preclude possible costly penalties which may be harsh—\$10,000, six months imprisonment, or both.

When a wage-hour inspector drops in to check your operations, records, minimum wage rates, overtime pay, and exemptions, will the officials of your company be able to prove compliance? There may be "more than one way to skin a cat," but by complying with the exemption clause, overtime costs can be cut.

Wage rates are an extremely important item in the successful operation of any business and they are often a source of many disputes. The salient feature of a periodic "audit" will enable management to check its operations. Now that wage-hour inspectors will also be auditing payrolls for compliance under the wage stabilization program, the problem requires careful and immediate attention.

Recommends Studies on Efficient Marketing

The Agricultural Research Policy Committee has recommended to Secretary of Agriculture Charles F. Brannan that marketing research and related services be expanded rather than reduced. The policy group, which met recently in Washington, pointed out that current and foreseeable shortages of food and fiber, manpower, transportation and other facilities intensify the need for greater efficiency in the distribution of agricultural products. The committee also felt that ways of solving problems of surpluses should also be worked out in advance.

Associates Hold Fourth Annual Convention

Proper feeding of our armed forces will be the chief subject discussed at the fourth annual meeting of the Associates, Food and Container Institute to be held in Washington, D. C., May 7 and 8. The activities committee of the Associates has been working closely with technologists of the Quartermaster Food and Container Institute in Chicago, where special subsistence items and rations are developed.

Associates, a voluntary, non-profit organization, now has more than 250 industrial members and 175 institutional members, it was reported.

IF YOU PROCESS ANY MEAT PRODUCTS, THIS NEWS IS MEANT FOR YOU!

It was a Miracle the way our
CANNED and FROZEN MEAT
sales zoomed!

Packers report sensational
sales gains after adding ZEST
Monosodium Glutamate to
meat products!

ZEST makes canned or frozen meats, chilies, gravies, and other processed foods *taste more delicious than ever!* Without adding a particle of aroma or flavor of its own . . . ZEST coaxes forth every last bit of natural taste goodness already present in your foods.

ZEST is unusually economical . . . as little as 2 oz. "perks up" the taste appeal of 100 lbs. of canned meat.

ZEST is easy to use . . . you merely add it to your products in dry form without changing your formula in any way.

Add Staley's 99+% pure Monosodium Glutamate to your product now. Then follow your sales closely . . . they will start to move up—up—up!

WRITE IN TODAY for full details about ZEST—the low cost sales stimulator that makes meat products taste wonderful!

A. E. STALEY Mfg. Co., Decatur, Ill.

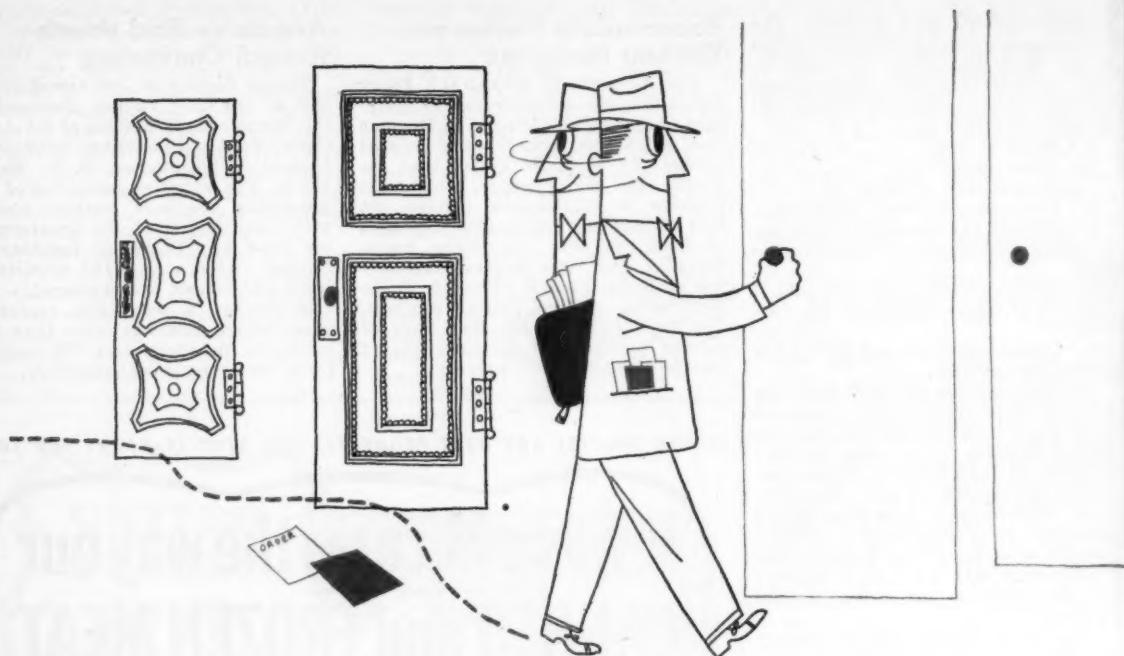


When you put in new
flavor with ZEST . . . put
some real push behind it!

Don't just improve the taste and flavor appeal of your meat products and let it go at that. Get the most out of ZEST by merchandising and advertising it everywhere. Your sales will show the difference . . . If you let people know the difference ZEST makes!

ZEST[®]

Staley's 99+% Pure Monosodium
Glutamate



re-open old doors... open some new ones too!

It's easier now than it has been for many a year.

Old customers who discontinued the use of lard for, what were at the time, more stable fats and oils are once again welcoming the lard salesman.

New customers who, only a few months ago, were "in conference" when he called, are now happy to see him.

The reason is pretty obvious. Both the old and the new customers are vitally concerned with the growing shortage of fats and oils and are anxious to find ways of stretching their supply of these materials.

But how long will these doors stay open?

The former lard customer was lured away by the more stable properties of certain other fats and oils. The food processor who has never before been on anybody's list of lard customers did not use lard

because of its reputation for instability.

The shortening power and the economy of lard naturally appeal to both these groups. But if the doors are to *remain* open—if these food processors are to become *permanent* customers—they must be satisfied with the stability of lard.

The use of Tenox antioxidants in your lard is, therefore, more important today than ever before. Make sure your lard is of the highest quality.

For sample quantities* and information about these most effective antioxidants, their carry-through properties and their ability to protect fried and baked foods, write to Tennessee Eastman Company, Division of Eastman Kodak Company, Kingsport, Tennessee.

Insure with **TENOX**, it's a good policy

Tenox

Eastman
Antioxidants
for Lard

SALES REPRESENTATIVES: New York—10 E. 40 St.; Cleveland—Terminal Tower Bldg.; Chicago—360 N. Michigan Ave. **West Coast:** Wilson & Geo. Meyer & Co., San Francisco—333 Montgomery St.; Los Angeles—4800 District Blvd.; Portland—520 S. W. Sixth Ave.; Seattle—1020 Fourth Ave., So. **DISTRIBUTED IN CANADA BY:** P. N. Soden Company, Ltd., 2143 St. Patrick St., Montreal, Quebec.

*We regret that samples of Tenox can be sent only to companies or individuals in the United States, Canada and Cuba.

Big

Idea



SPECIAL parties are being staged by Swift &

Company in its plant cities throughout the country to show employes and their families a motion picture drama which the company has made.

The film received its premiere at a run of six performances at the Omaha Theatre in downtown Omaha. The Swift plant there supplied 130 of the 140 actors in the film. At Chicago, where the picture was shown at the International Amphitheatre, a special Sunday matinee had to be arranged when requests for tickets exceeded expectations. At each showing during the premiere the Omaha Swift Choral Club presented a musical comedy.

Called "Big Idea," the new Swift film portrays graphically the liberties enjoyed by Americans in all walks of life. The "Big Idea" is that the people, rather than the state, are the real foundation of our country's strength.

Swift is making the movie available for public audiences in each locality following employe showings. In addition to the standard 55-minute film, a special 28-minute, 16 mm. version has been prepared for television, clubs and classroom.

The stills on this page give a brief synopsis. Directly above, a Voice of America announcer, played by James Bannan (who is Red Ryder in western films) challenges his listeners to disprove his claim about American liberties. Bannan is answered (top right photo) by a correspondent from an "Iron Curtain" country who is portrayed by Veronika Pataky (center), European dramatic actress. At left is Milburn Stone, who plays the part of an American leftist newsman. (2) The three tour America to see for themselves how Americans work and live. This is a studio scene of a Pullman section.

(3) In Chicago they visit Swift as a representative of an essential industry. Here an employe tells them some basic facts about meat industry economics. (4) From the roof of the Livestock Exchange building in the Chicago Yards the trio can see how livestock is brought to market and sold to packers. On the sound stage in this studio shot Bannan faces camera while behind him is projected a moving picture of stockyards action. The fan simulates wind. (5) Moving to Omaha, the group is guided by George Harper, assistant plant superintendent, while interviewing plant workers. (6) Visiting Harper's home, the girl reporter and he discuss the contrast between conditions in her part of the world and his. (7) Before leaving Omaha the visitors watch a rehearsal of the Swift Choral Club. The group then returns to New York where the girl is to take the microphone and tell her impressions of America. (8) Back in New York the Voice of America goes on the air. What happens to the girl reporter and to the American newspaper man makes a strong climax to this film dramatizing the American way of life.



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IS A VACUUM MIXER FOR THE SAUSAGE KITCHEN WITH ASPIRATIONS TO QUALITY

Best Buy Boss



Naturally it's a "BOSS" machine, and built to BOSS standards of excellence and economy.

Ask your "BOSS" representative for details of construction, performance, and price. Or address your inquiry direct.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Cattle Rustling Still Persists

By JOHN EDGAR HOOVER
*Director, Federal Bureau of Investigation
 United States Department of Justice*

WHILE cattle rustling today does not approach in volume such activities as in the old days of the West, it still persists in many sections of the country. Modern cattle rustling consists more of scattered instances where several head are stolen from a farmer's pasture and carried away in a pickup truck. The stolen cattle are disposed of at auction sales, slaughterhouses or possibly sold to another farmer in some other district.

Modern cattle rustling depends on speed and distance.

During periods of meat shortages, the demands of the black market give impetus to cattle thievery. Retail markets and small packinghouses become the outlet for the stolen property. But wherever the cattle thief strikes, his victim suffers a double loss—the market value of the stolen cattle and the future earning power the cattle represent.

In August, 1941, a federal statute was approved which prohibits the interstate and foreign transportation of stolen cattle. This statute allows the Federal Bureau of Investigation to enter these cases and give assistance to the local authorities which, of course, have a primary interest in cattle theft cases.

The cattle rustler is now faced with organized crime detection procedures and techniques. Cases in which interstate or foreign transportation is involved are investigated on a nationwide

basis. The facilities of the FBI laboratory may be used in identifying the thief and examining the evidence which in many cases will be used to convict him.

Persons convicted for violating the Interstate Transportation of Stolen Cattle Act may be subject to a \$5,000 fine or five years' imprisonment, or both. The same penalties apply to individuals convicted of buying, selling, receiving, bartering and disposing of cattle which have been transported interstate and which they know are stolen.

Under the interpretation of this Act cattle is defined as one or more bulls, oxen, cows, calves, steers or heifers or

the carcass or carcasses of these. The violation also applies in those cases where stolen cattle are slaughtered and butchered at the scene of the theft and only the carcasses are transported.

A difficulty in the investigation of these cases is presented by the fact that the identifying characteristics of the cattle can be easily altered through butchering, but the laboratory facilities and scientific techniques can assist the investigator to overcome this problem.

Of course, in large cattle raising states a system of brands and other markings is used to designate ownership. On some occasions the rustlers have attempted to alter the brands, but such alterations can be detected through technical examinations. Laboratory examinations also aid in detecting fake bills of sale and other papers used in connection with the cattle business. County and state brand inspectors operating at transportation centers and auction yards have been very successful in discouraging large scale cattle rustling.

It is important that the law enforcement authorities receive reports of cattle thefts as early as possible after the crimes are committed. Taking advantage of paved highways and fast methods of transportation, the thieves can move the stolen cattle out of the area very quickly. The sooner the authorities have an opportunity to start an investigation, the better the chances are for a successful prosecution.

OPS Postpones Effective Date of CPR 14, 15, 16

OPS has postponed until May 14 the date when wholesalers and retailers of certain food products must start pricing under the margins established by Ceiling Price Regulations 14, 15 and 16. The postponement (Amendment 1 to CPR 14, 15 and 16) was made to give all sellers time to make the required calculations.

CPR 14 applies to wholesale prices of canned meats, dog and cat foods, lard, margarine, shortening and other foods. CPR 15 and 16 establish retail prices for certain foods when sold by retailers grouped in four categories.



"The Old Timer"—
symbol of Speco
superiority.

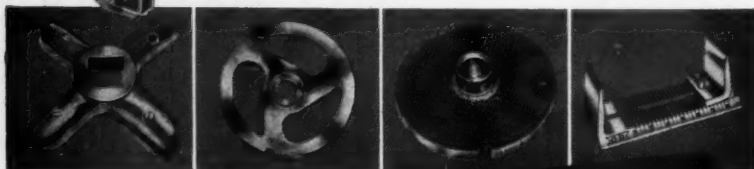
Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . It requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!

Pictured with SPECO's famed "Old Timer" is the one-piece, self-sharpening C-D Triumph Knife with lock-tite holder. Easy to assemble—easy to clean, self-sharpening.

Pictured below is SPECO's C-D Cutmore—top-quality knife in the low-priced field. Outwears, out-performs costlier knives.

There are six SPECO knife styles . . . 10 SPECO plate styles—in a wide range of sizes for all makes of grinder. *Guaranteed.*

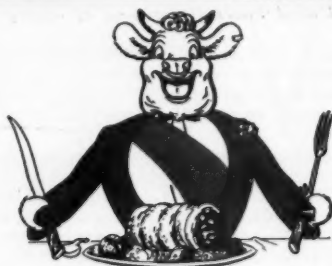
SPECO's C-D Sausage-Linking Guide increases hand-linking speeds, cuts linking costs, improves product appearance.



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REINFORCED SHROUD CLOTHS

PIN-TITE pulls tight and pins tight.

PIN-TITE bleaches white and marbleizes.

PIN-TITE!

the reinforced shroud cloth with the
bold red stripe.

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AMIF Studies Defatting of Beef Middles

Extensive research studies, seeking more effective methods of defatting beef middles preparatory to use as sausage casings, which have been in progress at the American Meat Institute Foundation for some time, indicate that the use of methylene chloride in solvent extraction of dry casings is quite promising. It results in good removal of fat and in a casing that appears to be quite satisfactory for sausage purposes. On the contrary, no satisfactory chemical method of defatting wet casings was found.

Neither treatment with enzymes nor with surface active agents proved successful, the experiments either resulting in unsatisfactory removal of fat or in a casing too tender for use on sausage.

Chemical studies in this connection were conducted by O. D. Manter and included experimental treatment of beef casings: (1) with various types of enzymes, (2) with surface active agents, and (3) with fat solvents.

Since a primary objective of these studies was to develop a more effective method of removing the fat from wet casings and since no information developed gave promise of achieving this objective, active chemical studies currently have been discontinued.

Histological studies of beef middles, seeking fundamental information on the microscopic structure of the casing tissue, now are in progress. These studies are predicated on the belief that a more comprehensive understanding of the basic structure and constituents of the beef intestine may open the way to a new and more effective approach to the problem.

Freight Absorption Authorized in Senate Bill

The Senate judiciary committee has approved a bill aimed at settling the question of whether it is legal for a company to charge different prices to different customers for the same product. The measure, reported out as an amendment to the Clayton Anti-Trust law, would establish "that it is a complete defense to a charge of price discrimination for the seller to show that its price differential has been made in good faith to meet the equally low price of a competitor."

The measure would also supply the "good faith" provision to freight absorption.

NPA Lists Essential Items

The National Production Authority has issued a long list of civilian items which it considers essential and is sending forms to 50,000 manufacturers of these items for information needed to provide the allocations. On July 1 it will begin allocating steel, copper and aluminum. For details of the Controlled Materials Plan see THE NATIONAL PROVISIONER of April 14, page 12.

AMI Publishes Public Relations Messages

The American Meat Institute has published a collection of advertisements which it has run in various magazines during the past ten months. The brochure is being widely distributed to leaders of thought and public opinion.

The ads, which deal with many phases of meat packing operations and factors affecting the industry, originally appeared in the following publications: United States News, Editor & Publisher, Harper's Magazine, Atlantic Monthly, Saturday Review of Literature, American Press, Publisher's Auxiliary, National Publisher, Broadcasting-Telecasting and General Federation Clubwoman.

Grading Service Expanded

The Department of Agriculture announced Thursday extension of the federal meat grading services in line with the requirements of OPS Distribution Order 2 which requires meat to be federally graded after May 7. Its facilities are expected to be about doubled, and little difficulty is anticipated in supplying grading service to packers requiring it.

USDA said it would exempt slaughterers from grading requirements in the first few days of operation if it cannot provide necessary service.

Wilsil Net Increases

Wilsil, Limited, Montreal, Canada, has reported consolidated net profit of \$213,804 or \$1.57 per share for the year ended December 30, 1950. This compares with net profit of \$175,778 or \$1.30 a share in 1949. Dividends were \$1 per share both years.

Net working capital at the close of 1950 was \$2,678,436 against \$2,564,532 a year previously. Current assets were \$3,735,217 against \$3,576,467, and current liabilities were \$1,056,781 against \$1,011,935.

CPR 22 Interpretation

OPS has issued an interpretation of Ceiling Price Regulation 22 which allows manufacturers to base their ceiling after May 28 on their pre-Korean War prices, plus certain cost increases since then, and to add increases in transportation costs up to March 15 in cases where they usually quote delivered prices. The interpretation states that the increase in freight rates granted by the Interstate Commerce Commission on March 13 cannot be added because the increase did not go into effect until after March 15.

Felin Sponsors Newscast

John J. Felin & Co., Philadelphia, is sponsoring a nightly 15-minute news broadcast of local, national and world news events on Station WFIL, Philadelphia. The program, known as "Corcoran Speaking," is heard at 7:15 p.m. Mondays through Fridays.

NEVER FAIL

... for
taste-tempting
**HAM
FLAVOR**

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance... because it *pre-seasons* as it cures. In addition, the NEVER-FAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color... mouth-melting tenderness... and a texture that's moist but never soggy. Write today for complete information.

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OUR **70TH** YEAR

SERVING THE INDUSTRY WITH

Natural Casings

THE
CASING HOUSE

BERTH. LEVI & Co. Inc.

- CHICAGO
- BUENOS AIRES
- LONDON
- NEW YORK
- WELLINGTON
- SYDNEY



ARE YOU PREPARED ?

VERY SOON MILLIONS OF AMERICANS AT THE BALLPARKS, ON THE BEACHES AND THE HIGHWAYS WILL BE DEMANDING THEIR FAVORITE SNACK!

SKINLESS WIENER PRODUCTION LINES WILL BE RUNNING FULL BLAST! LOOK AHEAD! LINE UP YOUR SUPPLIES OF WIENIE-PAK NOW!!

MILES OF PRODUCTION SMILES ARE YOURS WITH WIENIE-PAK....
... NONE BETTER !!



TRANSPARENT PACKAGE CO.

CHICAGO • NEW YORK • TORONTO

UP & DOWN

THE MEAT TRAIL

PERSONALITIES

and Events

OF THE WEEK

►J. S. McLean, president, Canada Packers Limited, Toronto, observed his fiftieth anniversary in the meat packing industry on April 14. On that date in 1901 he joined the Harris Abattoir Co. In a speech before the recent annual sales conference of Canada Packers, McLean discussed the beginning and growth of that company, its merger 26 years later and the development of Canada Packers.

►Howard W. McCall, 73, one of the founders of J. H. Allison & Co., Chattanooga, Tenn., died recently. With J. H. Allison he formed the company about 40 years ago and served as vice president, president and chairman of the board.

►At a buffet supper given at the Penthouse lunchroom of the company, Stahl-Meyer, Inc., New York city, awarded safe driver certificates and pins to 29 of its New York route drivers. A. B. Hall, vice president of the company, presented the awards and congratulated the men on their excel-

lent record of a combined total of 171 years and 2,367,235 miles without an avoidable accident. In first place, with 14 years without an accident, was Emil Ludwig. The awards were presented as a part of the "Prevent Accidents" program developed in cooperation with the Liberty Mutual Insurance Co.

►Wilson C. Codling, vice president, Tobin Packing Co., Albany, N. Y., has been appointed to the board of trustees of the Albany Public Library.

►B. C. Packers Limited, Vancouver, B. C., Canada, is constructing a \$25,000 warehouse, 82 by 121 ft.

►Kansas City Dressed Beef Co., Kansas City, Kans., has purchased 315 acres which contain extensive cattle feeding barns and sheds.

►William Haase of the agricultural research department, Swift & Company, Chicago, was one of the main speakers at the recent annual meeting in Columbus, O., of the Independent Livestock Marketing Association.

►Isaac Huttenbauer, 74, partner in E. Huttenbauer & Brother (now E. Huttenbauer & Son), Cincinnati, died recently. He retired from the wholesale meat business more than 15 years ago.

►A complete new plant has been designed for Alex Tamale Co. of Ana-



OFFICERS OF THE New England Wholesale Meat Dealers Association are pictured at a recent meeting at the Parker House, Boston. Front, left to right: Hyman Karp, president of the New England association; Sidney Rabinowitz, vice president of the national association, and William Kenny, guest speaker. In the rear are Rolland B. Hall, John F. Saunders and Leon Proshan, secretary of the group.

heim, Calif. The modern structure will provide approximately 13,000 sq. ft. of manufacturing area and office space. The plant, which operates under state inspection, manufactures meat food specialties. Alex Morales and Alex, Jr., manage the business.

►The Beaver State Meat Co. has purchased the former Armour and Company building at 401 N.W. 13th ave., North Bend, Ore. Hymen Rosenbloom, owner of the firm which supplies hotels, restaurants and institutions, said he plans remodeling to cost about \$10,000. The 50 by 100-ft. brick structure has three stories and basement, with trackage.

►Henry W. Kleemeir, formerly associated with Roth Packing Co., Cincinnati, for many years, died recently at the age of 87. He retired 20 years ago.

►New officers of the American Oil Chemists' Society elected at the recent annual meeting in New Orleans, are as follows: President, A. E. Bailey, research director for the HumKo Co.; vice president, E. M. James, assistant to the technical adviser to the board of Lever Brothers Co.; secretary, T. H. Hopper, analytical and physical division, Southern Regional Research Laboratory; and treasurer, J. J. Vollertsen, retired chief of chemical research development for Armour and Company. C. E. Morris, production manager, refinery division, Armour and Company, is one of three members-at-large. One



MEAT INDUSTRY REPRESENTATIVES at the Cleveland AML regional meeting are pictured here. From Cleveland Provision Co.: C. G. Newcomb, chairman; Ned Newcomb and C. H. Wallace. From Swift & Company: A. L. Eviston, Harry West, W. G. Pinkerton and J. S. Wood. From Schmidt Provision Co.: J. W. Arnold, L. E. Anderson and E. A. Schmidt. From G. H. Waldock: G. J. Lotter, R. E. Lotter, W. P. Allendorf and J. H. Waldock. From Webb Beef Co.: Cliff Webb. From Flechtner Bros. Packing Co.: D. E. McCarty. From Cincinnati Butchers' Supply Co.: Gus Schmidt. From Eckert Packing Co.: E. L. Elbersen. From Teufel Bros. Co.: Howard A. Teufel. From J. H. Routh Packing Co.: R. M. Routh and Martin Routh. From Akron Standard Market Co.: J. J. Lorie. A. Habermann Prov. Co.: Bill Michaels and W. A. Habermann. Olesky Packing Co.: Walter Olesky. Home Packing Co.: Milton Starsky. Ohio Provision Co.: A. F. Marquard and J. B. McCrea, jr. Zehner Packing Co.: J. E. Schlicht and C. C. Zehner. P. E. Holz Sons Co.: H. G. Harless. Sugardale Prov. Co.: Arthur Levin. Better Meat Products Co.: F. G. Brooks. Theurer-Norton Prov. Co.: Kenneth C. Norton, J. B. Theurer and Irvin Norton. Ciraisky Packing Co.: Milton Ciraisky. Lugbill Bros.: Edwin Gerken. Geo. A. Hormel & Co.: G. H. Henning. Earl C. Gibbs: E. C. Gibbs. Canton Provision Co.: J. F. Fraunfelder. Rath Packing Co.: A. E. Keyerleber. Sebak-Beef: Martin Kubik. Better Meat Provision Co.: F. K. Nevogt. American Meat Institute: L. R. LaRoe, H. R. Davison and Merrill Maughan.

of the four past presidents who will serve with the governing board is V. C. Mehlenbacher, Swift & Company.

►Harry W. Young has succeeded W. J. Sicard as manager of the Philadelphia district of Wilson & Co. He has been with the firm since 1935.

►Elmer E. Bright, Allbright-Nell Co. sales engineer in the Baltimore district since 1928, died recently. His death was caused by complications following virus pneumonia earlier this year. He was 57.

►John W. Meyer, formerly with Merrill Lynch, Pierce, Fenner & Beane, has joined the firm of Gersony-Strauss Co., 2 Broadway, New York, produce brokers.

►The appointment of Harold E. Brooks as general manager of the personnel department of Armour and Company was announced this week by F. W. Specht, president. Brooks joined Armour in 1932.

►Schwarz Sausage Co., San Francisco, is remodeling the front of its plant to provide enclosed loading area for three trucks at a time. The remodeling will also provide a sausage holding cooler and a packing room.

►Governor Fielding Wright of Mississippi will be a featured speaker at the opening session, May 14, of the fifty-fifth annual convention of the National Cottonseed Products Association at the Palm Beach Biltmore hotel, Palm Beach, Fla. Approximately 500 representatives of oil mills and related firms are expected at the convention.

►Cornelius E. Ford, 80, former president of the Buffalo (N. Y.) Live Stock Exchange, died recently after a long illness. He was a former livestock buyer for both Armour and Company and Cudahy Packing Co. He later operated his own livestock brokerage business, C. E. Ford Co.

►Raymond E. Mack, sr., 61, a cashier of the Tobin Packing Co., Albany, N. Y., died recently. He had been with the company for 25 years.

►H. Howard Biggar of the National Live Stock and Meat Board spoke recently before the Milwaukee Farmer's Club at a dinner meeting on ladies' night. His subject was "The Livestock Situation and Meat Research."

►Thomas F. Ryan, who was active in the meat packing and hide and leather business for half a century, died this week in Hot Springs, Ark. For a number of years he was in charge of the Chicago hide office of the New York Commodity Exchange. He started his career with Armour and Company and spent about ten years at its plants in Chicago, E. St. Louis and Omaha. He then was associated with the U. S. Leather Co., Chicago, for about 20 years, leaving in 1929 to join the Commodity Exchange. He retired in 1941 but was asked to enter government service. He served under Nelson Rockefeller as a hide expert in the ECA survey in Paraguay. Later he was with the Greenebaum Tanning Co., Chicago, before rejoining the Commodity Exchange, retiring in 1948.

Hormel Old Timers Honor Oldest Old Timer

More than 52 years after he hired out, Emil (Yank) Anderson quit his job at Geo. A. Hormel & Co. in Austin, Minn., one Saturday in April. Even before he started at the plant he had carried handbills (written by George A. Hormel, shaped on one of Mrs. Hormel's bread pans and printed by hectograph) advertising the meat market to Austin homes.

But in 1898, seven years after the little meat packing-house was started, Yank, then 15, went on steady at Hormel's. A healthy, active youngster, he was famous among Austin folks for his swimming feats in summer and his figure skating on the river in winter. And in his 52 years he didn't miss work except for three days when he had Malta fever and for a week when a finger was infected. Anderson was the oldest active Hormel employee. For the past 30 years he trimmed the bellies selected for Hormel's highest grade bacon.

At a party which the Hormel executive committee gave recently in his honor, 22 of the company's old timers were present. At left in the picture is Al Wolfe of the boiled ham department, third in seniority among the 7,500 employees of the company. Anderson is in the center and Emmett Gavin, foreman in boiled ham and second in seniority, is at the right. The party was at the Hormel sales cabin.

In his leisure time Anderson hopes to do some drawing. He is skilled in pen and ink drawing, and several of his sketches of hog carcasses have been illustrations for packinghouse records.



H. G. Ellerd, Vice President of Armour and Company, Retires

Retirement of Harvey G. Ellerd, vice president of Armour and Company, was announced this week. Ellerd plans to move to Ortonville, Minn. He went to work for Armour as a timekeeper at Sioux City, Ia. in 1907. He has been at Chicago since 1915 and has been in charge of the company's personnel activities since 1931. He was elected vice president in 1940.

Ellerd has been a leader in civic affairs. He was president of the Chicago Association of Commerce for two years, ending last January. He is a trustee of the Englewood Hospital and of the Washington and Jane Smith Home and a director of the Central National Bank. He has been active in the Boy Scout movement, the Community Fund and the Red Cross.

Lewis Beef Co. Buys Plant

Lewis Beef Co., Springfield, Mass. has taken over the property at 140 Lyman st. formerly occupied by Wilson & Co., as the first major step in an expansion program. The Lewis company, which is owned by two brothers, Bernard and Louis Goldberg, was formed three years ago. Construction crews have already started remodeling the four-story building and work is expected to be completed in July.

M. Rothschild & Sons Purchases Richter's Food Products

M. Rothschild & Sons, Chicago, has purchased the plant, equipment and trucks of Richter's Food Products, Inc., one of the most modern sausage kitchens in Chicago. They will continue manufacturing the same line of products and will retain the brand name of Richter's. Rothschild will begin operations June 4. The two story brick plant was built in 1932 by Bruno Richter. Since his death his wife, Mrs. Anna Richter, has been president. Vice president of the company was John B. Jasper.

Armour Appoints R. W. Shay To Manage Beef Department

Richard W. Shay has been appointed manager of Armour and Company's beef department, it was announced by W. A. Netsch, vice president. Shay will supervise cattle purchasing, dressed beef sales, bone-in beef cuts sales and boning beef operations. He succeeds G. E. Mackey, who had previously been appointed assistant general manager of the company's beef, lamb and veal division.

Shay has been with Armour 20 years and worked at the company's Denver, Kansas City and Omaha plants before transferring to the Chicago general office of the firm about two years ago.

Looking for efficient, LOW-COST SCREENINGS REMOVAL?

Immediate, overwhelming acceptance proves new LINK-BELT Thru-Clean Bar Screen the answer for handling screenings from sewage and industrial wastes

Yes, 36 new Thru-Clean Bar Screens were sold in the 12 months following Link-Belt's initial announcement! Take a look at the partial list of installations and the consulting sanitary engineers who were responsible for them.

Then look at the advanced engineering illustrated by the photos below. They suggest how this new Link-Belt development can solve the problem of removing screenings from sewage or industrial wastes in your plant.

You can get the complete story by calling your nearest Link-Belt office. Or write for Folder No. 2327.

A FEW USERS OF THRU-CLEAN BAR SCREENS

Location

Nassau County, N. Y.....
Union Grove, Wis.....
Port Huron, Mich.....
Idabel, Okla.....
Storm Lake, Iowa.....
Camden, N. J.....
Rochester, Minn.....

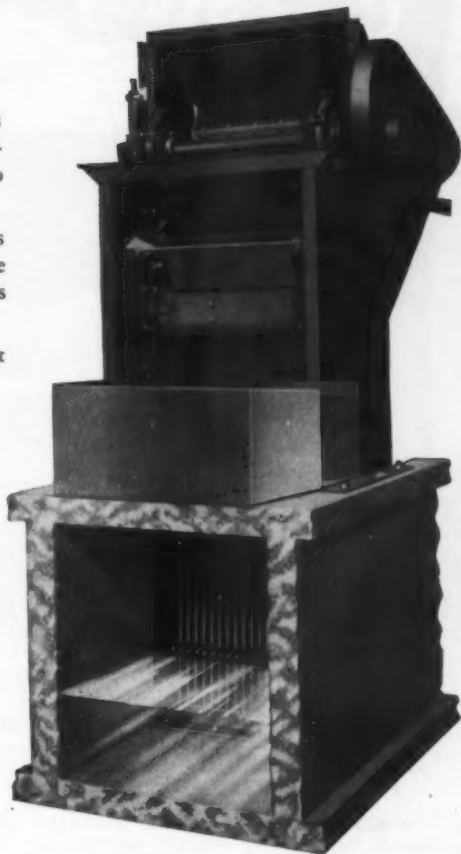
Sanitary Engineer

Greeley & Hansen
W. G. Hirschoffer
Drury, McNamee & Porter
Collins Engineering
Buell & Winters
Havens & Emerson
Toltz, King & Day

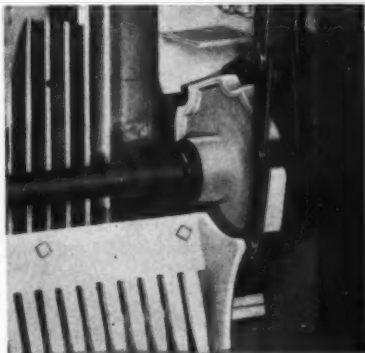
LINK-BELT

SANITARY ENGINEERING EQUIPMENT

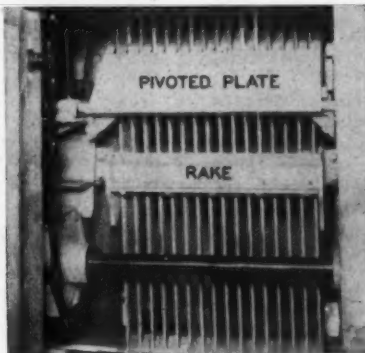
LINK-BELT COMPANY: Philadelphia 40, Chicago 9, Indianapolis 6, Atlanta, Houston 1, Minneapolis 3, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 12,310
8, Springs (South Africa). Offices in principal cities.



How rakes automatically clean bars "from the back"



Segmented steel rake is about to start its low-friction vertical movement. Entering from downstream side (*shown*), its forward and upward force precludes jamming or clogging. Travel starts at lowest point of channel, catches all solids retained by screen.



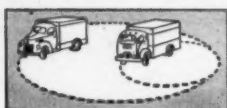
Cold-rolled steel bars, uniformly spaced, form screen. They are rigidly fixed at bottom of channel, extend only 6 in. beyond pivoted plate immediately above high water level. Simple, rugged construction minimizes maintenance. Low speed cuts power consumption.



Hinged wiper blade thoroughly cleans rake fingers, deposits screenings in trough for removal to shredder, disposal can or incinerator. Note the heavy, long-pitch Link-Belt chains, selected for trouble-free long life and assurance of proper travel for rakes.

White 3000 Case Study

**MORE DELIVERIES... LONGER ROUTES
FOR FELIN'S OF PHILADELPHIA
WITH WHITE 3000**



GREATER MANEUVERABILITY



NEW CAB SAVES DRIVER TIME



BETTER VISIBILITY... SAFETY



LOW LOADING HEIGHT

FELIN'S match ultra-modern production methods with the finest in delivery equipment... to keep the Philadelphia area supplied with Felin's meat delicacies.

This pioneer packing company started deliveries by horse and wagon in 1887. Now they process as many hogs every hour as they did in their first year of business, distributing through 6000 retail stores, with daily deliveries on 75 different routes.

Felin's like the time and space-saving advantages of the White 3000. The shorter wheelbase saves driving time in city traffic... permits larger body without increasing overall length... saves space on the street, at plant docks and in the garage.

Drivers like the riding quality, the low cab level and the low loading height on route work. Felin's mechanics like the power-lift cab for front-end accessibility.

Extra body size permits longer routes and better loading of meats.

Felin's, like other leading meat packers across the country, find the functional advantages of the White 3000 are ideal for their exact delivery needs... are proving that this entirely new kind of truck delivers *more*, in *less* time... at *lower* cost.

Find out from your White Representative how the White 3000 can reduce delivery costs in your business.



THE WHITE MOTOR COMPANY
Cleveland 1, Ohio

**Keep your Whites
in good working
condition**

Tips its cab to service



.....
For more than 50 years the greatest name in trucks

NEW EQUIPMENT *and Supplies*

HEAT-SEALING ROLLER

—Designed to simplify the prepackaging of irregularly shaped objects such as hams, picnics and meat cuts, this hand-sealing roller iron is said to eliminate patting,



sticking, tearing and burning of the wrapping film. Identified as the "Rol-a-Seal," the device has a freely rotating roller which,

when applied with a wiping action, follows the contours of the material being packaged. The unit is equipped with an adjustable thermostat for sealing various gauges of Pliofilm and has a long cord to provide ease in handling. The "Rol-a-Seal" operates on a 110-volt electrical circuit and is manufactured by the Cleveland Lathe & Machine Co., Cleveland, O.

GERMICIDAL CLEANER

—Containing a new germicide, Santophen 1 (Orthobenzyl-para-chloro-phenol), an antiseptic liquid detergent identified as "First" is being manufactured by Piatt & Smillie Chemicals, Inc., St. Louis. The cleaner

has been developed to work within a 60 to 80 deg. floor temperature and is said to work well with cold water alone. It is said to eliminate the two separate scrubbing and sanitizing operations because the antiseptic and cleaner are in one solution. The cleaner is concentrated and may be diluted with up to 32 parts of water. The manufacturer states that "First" acts upon mold, mildew and fungi as well as some types of gram-positive and gram-negative bacteria.

NON-SKID CANVAS SANDAL

—Designed for use in plants having wet floors or other conditions where smooth surfaces might present a safety hazard, this canvas sandal can be worn over regular boots or shoes. Identified as "Slogs" and



manufactured by the Bellerose Products Co., Tarrytown, N. Y., these sandals are said to increase efficiency because workers can move without fear of falling. The sandals are made of three layers of heavy cotton duck and are reinforced at all points of strain. When one side becomes worn, they may be turned inside out and reused.

SEALING TAPE

—The Minnesota Mining & Mfg. Co. of St. Paul, Minn., has developed a new carton sealing tape which meets government specifications for sealing both V3 and W cartons. Identified as "Scotch" brand acetate fibre tape No. 711, the tape is transparent and may be used to seal carton interliners, outer seams and to protect carton labels. The tape is said to adhere to paper under widely varying weather conditions. It is available in ¼ to 6 in. widths on 72-yd. rolls.

HAND FILM SEALER

—Weighing less than a pound, this new hand film sealing wheel is adapted for use in sealing Pliofilm, polyethylene and other thermoplastic films used in packaging. Called the "Sealine 50", the



unit is manufactured in a variety of wheel designs which make it possible to butt seal, crimp seal or cut and seal bag ends and irregularly shaped packages. The sealer makes use of a special fluid which is automatically fed to the 2½-in. wheel through a wick arrangement. A few drops are sufficient for many hours of sealing. The unit operates on either AC or DC current with accurate temperature adjustment from 200 to 450 degs. F. A safety rest keeps the roller off the workbench when not in use. Made by Sealine Mfg. Corp., Chicago.

CONVEYOR POWER FEEDER

—Manufactured by the Rapids-Standard Co., Inc., Grand Rapids, Mich., this unit will transfer many types of packages from level to inclined conveyors in either direction. The



feeder comes in sizes to fit the 10- and 16-in. belt width Floor-Veyor, Jr., units made by the same concern. The standard length of the feeder is 30 in. The unit is furnished with steel channel guard rails. It has an enclosed chain drive. The pitch of the power feeder need not be adjusted when direction of flow is reversed.

NEW DRIVE FOR DRY COOKER—The drive and the motor are mounted directly onto the cooker shell of the new Pow-R-Pak dry cooker developed by Allbright-Nell Co., Chicago. The new arrangement is said to give perfect alignment of the driving elements, no wearing of shaft bearings and a smooth, continuous operation. Since the drive is at all times aligned with the agitator shaft, the torque and bending forces are eliminated. The operation is practically noiseless. The unit requires no supporting pier for the drive and motor, consequently, it takes up less space. Installation is also facilitated as proper alignment is assured by mounting the drive unit to the cooker shell. Howard Schrag, manager, Cole Rendering Works,



Waterloo, Iowa, in whose plant the first of the Pow-R-Pak units was installed four years ago, said the unit has operated trouble-free. Not one paddle came loose. Maintenance was confined to a twice yearly oil change of the drive. The plant has installed two more of the units. The drive is fully enclosed in an oil tight case and provided positive lubrication when operating either forward or reverse by means of a centrifugal pump. The gears are of alloy or high carbon steel, heat treated and mounted on heavy duty adjustable Timken roller bearings. The motor is mounted on a hinged adjustable base. A guarded multiple V-belt drive from the motor provides a cushion for shock loads. The Pow-R-Pak units are available in capacities of 7,000, 8,000 and 10,000 lbs.



*Have you heard
about Canco's
7 services?*

*Yep! They help
packers profit
from their line
of canned meats!*

JUST IN THE LAST YEAR, the following items have shown these exciting gains: luncheon meat, 16%; meat stew, 35%; chili, 27%; hams, 30%; corned beef hash, 11%; dried beef, 18% . . .

It's the same pleasant story right down the line. And the packer who is really reaping the profits is the one with a diversified line.

Cash in on the higher rate of profit canned meat brings. Gain the identity that is impossible with carcass meat.

Diversify your line! Here's how Canco helps:

1. Makes layout recommendations to gear your plant for more efficient canned meat production.

2. Advises on all technicalities concerning the processing of canned meats.

3. Assists in finding and training personnel.

4. Helps through its Home Economics Section and Testing Kitchen on proper flavors, recipes for labels. Offers general advice on consumer needs.

5. Develops eye-catching package designs for lithographed labels.

6. Places at your call Canco service engineers for production emergencies which may arise.

7. Assists through its Research Laboratories in establishing quality control of production, and in solving quality-control problems.



April 28 Inspected Meat Output Drops 4% Below Same Week of 1950

FEDERALLY inspected meat production for the week ended April 28 dropped to 298,000,000 lbs. from the 302,000,000 lbs. recorded a week earlier. The U. S. Department of Agriculture reported the latest total 1 per cent below the previous week's production and 4 per cent under the 311,000,-

before and 140,000,000 lbs. a year ago. The 96,000 calves slaughtered in the week was more than the 93,000 head tallied in the previous week, but was less than the 122,000 head killed in the corresponding week last year. Output of inspected veal in the three weeks under comparison totaled 9,400,000,

000,000 lbs. produced a week before, but rose 7 per cent above the 147,000,000 lbs. reported for the week a year ago. Lard production was estimated at 40,600,000 lbs. compared with 41,300,000 lbs. in the preceding week and 38,300,000 lbs. in the previous year.

Sheep and lamb slaughter rose to 170,000 head from 162,000 head a week earlier, but was still far below the 220,000 head in the corresponding period a year before. Production of lamb and mutton in the three weeks under comparison amounted to 7,800,000, 7,600,000 and 10,400,000 lbs., respectively.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 28, 1951, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Apr. 28, 1951.....	220	123.4	96	9.4	1,168	157.7	170	7.8	298.3
Apr. 21, 1951.....	217	121.7	93	9.4	1,181	163.0	162	7.6	301.7
Apr. 20, 1950.....	237	140.5	122	12.5	1,096	147.3	220	10.4	310.7

AVERAGE WEIGHTS (LBS.)

Week ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Apr. 28, 1951.....	1,005	561	175	98	240	135	100	46	14.5	40.6
Apr. 21, 1951.....	1,006	561	180	101	244	138	100	47	14.3	41.3
Apr. 20, 1950.....	959	547	183	102	239	134	90	47	14.6	38.3

000 lbs. registered in the same week a year ago.

Cattle slaughter rose 1 per cent, totaling 220,000 head in the week ended April 28 compared with 217,000 head in the preceding week. However, the current figure lagged 14 per cent behind the 257,000 head in 1950. Beef output amounted to 123,000,000 lbs. compared with 122,000,000 lbs. a week

9,400,000 and 12,500,000 lbs., respectively.

A 1 per cent drop in hog kill was noted as 1,168,000 hogs were slaughtered in the week compared with 1,181,000 a week earlier; however, this total held a 7 per cent margin over the 1,096,000 head killed in the same period of 1950. Output of 158,000,000 lbs. of pork dipped 3 per cent below the 163,-

AMI PROVISION STOCKS

Out-of-storage movement of 9,900,000 lbs. of pork meats brought total holdings of packers reporting to the American Meat Institute down to 510,500,000 lbs. on April 28. Nevertheless, present inventories were 66,100,000 lbs. more than the 444,400,000 lbs. held in inventories a year earlier and were 88,200,000 lbs. greater than the 422,300,000-lb. 1947-49 average.

Further shipments of lard and rendered pork fats reduced inventories to 103,800,000 lbs. in the last two weeks of April. The April 28 estimate was 2,900,000 lbs. under the April 14 total of 106,700,000 lbs. and far below both the 132,900,000 lbs. held on the same date a year earlier and the three year average of 146,200,000 lbs.

Provision stocks as of April 28, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the following table. Because firms reporting are not always the same from period to period (although comparisons are made between identical groups), the table shows April 28 stocks as percentages of holdings two weeks earlier, last year and the 1947-49 average for the date.

	Apr. 14 1951	Apr. 28 1951	Apr. 28 1950	1947-49 av.
BELLIES				
Cured, D. S.	94	153	96	96
Cured, S.P. & D.C.	102	96	102	96
Frozen-for-cure, regular, 102		947		142
Frozen-for-cure, S.P. & D.C.	90	118	142	142
Total bellies	90	115	121	121
HAMS				
Cured, S.P. regular	100	82	53	53
Cured, S.P. skinned	104	126	129	129
Frozen-for-cure, regular, *			140	140
Frozen-for-cure, skinned, 106		117	117	117
Total hams	101	122	123	123
PICNICS				
Cured, S.P.	95	70	102	102
Frozen-for-cure	92	119	115	115
Total picnics	93	97	110	110
FAT BACKS, D.S. CURED, 102		118	62	62
OTHER CURED AND FROZEN-FOR-CURE				
Cured, D.S.	94	77	65	65
Cured, S.P.	100	88	86	86
Frozen-for-cure, D.S.	100	119	70	70
Frozen-for-cure, S.P.	95	98	138	138
Total other	97	94	101	101
BARRELED PORK	80	50	53	53
TOT. D.S. CURED ITEMS 96		137	84	84
TOT. FROZ. FOR D.S. CURE	102	67	93	93
TOT. S.P. & D.C. CURED, 102		100	100	100
TOT. S.P. & D.C. FROZ., 98		113	128	128
TOT. CURED & FROZEN-FOR-CURE	90	118	116	116
FRESH FROZEN				
Loins, shoulders, butts				
and spareribs	92	141	201	201
All other	93	105	115	115
Total	93	126	158	158
TOT. ALL PORK MEATS, 98		115	121	121
RENDERED PORK FATS, 107		120	53	53
LARD	97	77	71	71

*Large percentage change.

LIGHT AND MEDIUM HOGS CUT WITH PLUS MARGINS

(Chicago costs and credits, first three days of week.)

Hog receipts were increased at Chicago this week and packers paid from 29 to 43c per cwt. less for the hogs tested compared with a week earlier. Pork prices continued their upward trend, however, and cutting margins were improved by this movement.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—150-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value			Value			Value			Value			Value			Value		
Pct.	Price	per	Pct.	Price	per	Pct.	Price	per	Pct.	Price	per	Pct.	Price	per	Pct.	Price	per
live	wt.	live	live	wt.	live	live	wt.	live	live	wt.	live	live	wt.	live	live	wt.	live
lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.
Skinned hams	12.6	47.7	\$ 6.01	\$ 8.63	12.6	47.7	\$ 6.01	\$ 8.44	12.9	46.7	\$ 6.02	\$ 8.45	12.9	46.7	\$ 6.02	\$ 8.45	12.9
Picnics	5.6	34.8	1.95	2.82	5.5	33.6	1.85	2.59	5.3	33.8	1.77	2.46	5.3	33.8	1.77	2.46	5.3
Boston butts	4.2	40.8	1.72	2.49	4.1	40.3	1.65	2.34	4.1	39.3	1.61	2.24	4.1	39.3	1.61	2.24	4.1
Loins (blade in)	10.1	46.3	4.05	6.76	9.8	43.3	4.24	5.90	9.6	39.8	3.82	5.33	9.6	39.8	3.82	5.33	9.6
Lean cuts			\$14.36	\$20.70			\$13.75	\$19.36			\$13.22	\$18.48			\$13.22	\$18.48	
Bellies, D. S.	11.0	32.7	3.59	5.20	9.5	32.0	3.04	4.32	3.9	26.4	1.08	1.45	3.9	26.4	1.08	1.45	3.9
Bellies, D. S.					2.1	20.7	.44	.62	4.2	8.6	2.07	2.48	4.2	8.6	2.07	2.48	4.2
Fat backs					3.2	13.0	.42	.58	4.6	13.5	.62	.86	4.6	13.5	.62	.86	4.6
Plates and jowls	2.9	14.8	.43	.62	3.0	14.8	.44	.62	3.4	14.8	.50	.71	3.4	14.8	.50	.71	3.4
Raw leaf	2.3	15.5	.36	.49	2.2	15.5	.34	.48	2.2	15.5	.34	.48	2.2	15.5	.34	.48	2.2
P.S. lard, rend. wt. 13.9	16.4	2.28	3.28	12.3	16.4	2.62	2.83	10.4	10.4	1.71	2.38						
Fat cuts & lard			\$ 6.06	\$ 9.57			\$ 6.70	\$ 9.45			\$ 5.98	\$ 8.36					
Spareribs	1.6	35.8	.58	.82	1.6	31.8	.51	.73	1.6	23.0	.37	.49	1.6	23.0	.37	.49	1.6
Regular trimmings	5.3	24.2	.80	1.14	5.1	24.2	.75	1.01	2.9	24.2	.70	.99	2.9	24.2	.70	.99	2.9
Feet, tails, etc.	2.0	11.9	.34	.34	2.0	11.9	.24	.33	2.0	11.9	.24	.33	2.0	11.9	.24	.33	2.0
Offal & misc.			1.00	1.45			1.00	1.44			1.00	1.43					
TOTAL YIELD																	
& VALUE	69.5	\$23.64	\$34.02	71.0	\$22.95	\$32.32	71.5	\$21.51	\$30.06								
Cost of hogs		\$21.64	Per cwt.		\$21.05	Per cwt.		\$21.56	Per cwt.								
Condemnation loss		.11	sn.		.11	sn.		.11	sn.								
Handling and overhead		1.15	yield		1.01	yield		.91	yield								
TOTAL COST PER CWT.		\$22.90	\$32.95		\$22.77	\$32.07		\$22.58	\$31.58								
TOTAL VALUE		23.04	34.02		22.95	32.32		21.51	30.06								
Cutting margin		+.87	+.87		+.87	+.87		+.87	+.87								
Margin last week		+.31	+.30		+.36	+.30		+.36	+.30								

it's rolling!



don't miss out—climb aboard

VISKING'S SAUSAGE "ROUND-UP"



NOW!

Come on... there's still time...
bitch your wagon to these powerful,
hard-riding, large sausage
and skinless promotions.

Last month, Visking's first
"Round-Up" promotion hit consumers hard...
from coast to coast. The theme: "Quick and Easy
Lunch." Full color pages in women's magazines,
color ads in 88 newspapers... all pounding home
the "buy-sausage" message. Building store traffic.

This month the great Visking
\$17,000 Meat Case Display
Contest starts. *Everybody wins*
... *nobody loses*. Prizes, profits
and pyramiding sales!

COMING SOON!

Visking's "More Meat for Your
Money" promotion. Timely, dramatic,
appealing. What house-
wife doesn't want more meat for
her money? And "more meat for
your money" means more money
for your meat!

These promotions are giving packers who tie-in
with Visking's "Round-Up"... the biggest sales-
advantage in the industry! See your Visking salesman
right away. Get the whole story... and tie-in now.

THE VISKING CORPORATION

Chicago 38, Illinois

In Canada: Visking Limited, Lindsay, Ontario

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I. prices)	May 2, 1951
Native steers—	per lb.
Prime, 600/800	59
Choice, 500/700	57 1/2 @ 58 1/2
Choice, 700/900	57 1/2 @ 58 1/2
Good, 500/700	55
Commercial	50 1/2
cows, 500/800	50 1/2
Can. & cut. cows,	
north, 350/up	48 @ 48 1/2
Bologna bulls, 600/up	51 @ 51 1/2

STEER BEEF CUTS

500-800 lb. Carcasses	(L.C.I. prices)
Prime:	
Hinds and ribs	66
Hindquarters	67
Rounds	62
Loins, trimmed	96 @ 1.02
Loins and ribs (sets)	83
Forequarters	54 @ 55
Backs	59 @ 60
Chucks, square cut	53 @ 57
Ribs	80 @ 83
Briskets	44 @ 48
Navels	32 @ 36
Choice:	
Hinds and ribs	63
Hindquarters	63
Rounds	57 @ 62
Loins, trimmed	85 @ 88
Loins and ribs (sets)	80 @ 82
Forequarters	51 @ 53
Backs	55 @ 56
Chucks, square cut	53 @ 57
Ribs	71 @ 72
Briskets	44 @ 48
Navels	32 @ 36
Short plates	33
Front shanks	36
Bull tenderloins, 5/up	1.01 @ 1.06
Cow tenderloins, 5/up	1.01 @ 1.06

BEEF PRODUCTS

(L.C.I. prices)	
Tongues, No. 1, 3/up	36 1/2 @ 39 1/2
fresh or frozen	
Tongues, No. 2, 3/up	34 @ 36 1/2
fresh or frozen	
Brains	7
Hearts	30 @ 40
Livers, selected	62 @ 65
Livers, regular	54 @ 56
Tripe, scalded	13 1/2 @ 14
Tripe, cooked	15 @ 15 1/2
Lips, scalded	19 1/2 @ 20
Lips, unscalded	19 1/2
Lungs	10 @ 11 1/2
Melts	10 @ 11 1/2
Udders	8 @ 8 1/2

BEEF HAM SETS

(L.C.I. prices)	
Knuckles, 6 lbs. up,	
boneless	67 @ 71
Insides, 12 lbs. up	67 @ 71
Outsides, 8 lbs. up	66 @ 68

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	42
Veal breads, under 6 oz.	78
6 to 12 oz.	88 @ 96
12 oz. up	95
Calif. tongues	81 @ 84
Lamb fries	85
Ox tails, under 1/2 lb.	28 @ 26
Over 1/2 lb.	29 1/2 @ 36

WHOLESALE SMOKED MEATS

(L.C.I. prices)	
Hams, skinned, 14/16 lbs.,	
wrapped	52 @ 57
Hams, skinned, 14/16 lbs.,	
ready-to-eat, wrapped	54 @ 60 1/2
Hams, skinned, 10/12 lbs.,	
wrapped	51 1/2 @ 56
Hams, skinned, 16/18 lbs.,	
ready-to-eat, wrapped	54 @ 60
Bacon, fancy trimmed,	
brisket off, 8/10 lbs.,	
wrapped	44 @ 49 1/2
Bacon, fancy square cut,	
seedless, 12/14 lbs.,	
wrapped	43 @ 45 1/2
Bacon, No. 1 sliced, 1-lb.	
open-faced layers	50 1/2 @ 55

VEAL—SKIN OFF

Carcass	(L.C.I. prices)
Prime, 80/150	53 1/2 @ 57
Choice, 50/80	50 @ 53
Choice, 80/150	53 @ 55 1/2
Good, 50/80	49 @ 52
Good, 80/150	52 @ 54
Commercial, all weights	45 @ 51

CARCASS LAMBS

(L.C.I. prices)	
Prime, 30/50	50 1/2 @ 60
Choice, 30/50	50 @ 60
Good, allweights	

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	
Good, 70/down	
Commercial, 70/down	

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/16 lbs.	49 1/2 @ 49 1/2
Pork loins, regular,	
12/down	48 @ 48 1/2
Pork loins, boneless	61 @ 62
Shoulders, skinned, bone	
in, under 16 lbs.	36 @ 37
Picnics, 4/8 lbs.	36 @ 36 1/2
Picnics, 6/8 lbs.	35
Boston butts, 4/8 lbs.	42 1/2 @ 43
Tenderloins, fresh	81 @ 83
Neck bones	12 1/2 @ 12 1/2
Livers	26 @ 27
Brains, 10 lb. pails	18
Ears	14 @ 15
Snouts, lean in	13 1/2 @ 14
Feet, front	8 @ 8 1/2

SAUSAGE MATERIALS— FRESH

(L.C.I. prices)	
Pork trim., regular	28 @ 27
Pork trim., guar. 50% lean	28 @ 30
Pork trim., spec. 85% lean	48
Pork trim., ex. 95% lean	50n
Pork cheek meat, trimmed	41 @ 42
Bull meat, boneless	69 @ 65n
Bon's cow meat, f.c. C.C.57	65n
Beef trimmings, 85-90%	53 @ 56n
Cow chucks, boneless	59 @ 66n
Beef head meat	43 @ 45
Beef cheek meat, trmd.	43 @ 45
Shank meat	59 @ 63n
Veal trimmings, boneless	54 @ 57n

SAUSAGE CASINGS

(F.O.B. Chicago)
(L.C.I. prices quoted to manufacturers
of sausage.)

Beef casings:	
Domestic rounds, 1 1/2 to	
1 1/2 in.	75 @ 80
Domestic rounds, over	
1 1/2 in., 140 pack	1.10 @ 1.15
Export rounds, wide,	
over 1 1/2 in.	1.55 @ 1.65
Export rounds, medium,	
1 1/2 to 1 3/4	1.05 @ 1.10
Export rounds, narrow,	
1 in. under	1.25 @ 1.40
No. 1 weasands,	
24 in. up	14 @ 15
No. 1 weasands,	
22 in. up	8
No. 2 weasands	9
Middles, sewing, 1 1/2 @	
2 in.	1.35 @ 1.55
Middles, select, wide,	
in. 2 @ 2 1/2	1.45 @ 1.60
Middles, select, extra,	
2 1/2 @ 2 3/4 in.	1.80 @ 2.00
Middles, select, extra	
2 1/2 in. & up	2.40 @ 2.85
Beef bungs, export	
No. 1	34 @ 35
Beef bungs, domestic	26
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	25 @ 27
10-12 in. wide, flat	14 @ 17
8-10 in. wide, flat	5 @ 8

Pork casings:	
Extra narrow, 29	
mm. & d.	4.35 @ 4.45
Narrow, medium,	
29 @ 32 mm.	4.15 @ 4.25
Medium, 32 @ 35 mm.	3.30 @ 3.40
Spc. med., 35 @ 38	
mm.	2.70 @ 2.80
Wide, 38 @ 42 mm.	2.40 @ 2.70
Export bungs, 34 in. cut,	30 @ 32
Large prime bungs,	
34 in. cut	20 @ 21
Medium prime bungs,	
34 in. cut	14 @ 16
Small prime bungs	11
Middles, per set	
cap off	55 @ 79

DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	1.02 @ 1.06
Thuringer	62 @ 71
Farmer	52 @ 54
Holsteiner	54
B. C. Salami	92 @ 96
B. C. Salami, new con.	59 @ 60
Genoa style salami, ch.	96 @ 99
Pepperoni	86 @ 87
Mortadella, new condition	59 @ 66
Italian style hams	78 @ 80

ANNOUNCEMENT

● Relief for Sausage Makers unable to obtain Cow Meat and Bull Meat to keep their businesses going, due to the terrific shortage of this kind of material.

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● A fine dry product, tested and being used to entire satisfaction by many packers. Low in moisture and fat content — packed in 450 lb. to 475 lb. tierces, ready to grind and chop. Very convenient and economical.

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and interpret your findings

"Food Analysis"

By A. G. WOODMAN

(Mass. Institute of Technology)

Illustrated \$6.00

This book gives you a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

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- Food Colors
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- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolates
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

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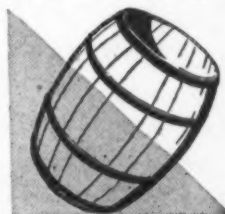
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Tubs, Tierces, Slacks



ONE good way to prevent product contamination lies in the frequent cleaning of tubs, tierces, slacks. And a good material to use here is Oakite Composition No. 20. This carefully compounded detergent has unusual grease-penetrating properties that quickly take off bacteria-harboring soils.

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Yes, you'll certainly notice the difference in your sausage when you use *Armour Natural Casings*. Why? Because every Armour Casing is inspected and graded—tested for its quality. And they're uniform in size, shape and texture. Come in a wide variety to fit all your needs. Try them—your sausage is always better in *Armour Natural Casings*!

ARMOUR

AND COMPANY

Casings Division • Chicago 9, Illinois

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage hog casings...	47 1/4 @ 52
Pork sausage, bulk	41 1/4 @ 42
Frankfurters, sheep cas...	54 @ 60
Frankfurters, sheep cas...	54 @ 60
Frankfurters, skinless	51 @ 53
Bologna	48 @ 51
Bologna, artificial cas.	47 @ 49
Smoked liver, hog bungs...	48 @ 52
New Eng. lunch, spec.	65 @ 73
Minced lunch, spec., ch.	54 @ 59
Tongue and blood	47 @ 49
Blood sausage	41 @ 49
Souse	36 @ 37
Polish sausage, fresh	56 1/2 @ 58
Polish sausage, smoked	56 @ 58

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	34	28
Resifted	35	30
Chili Powder	40	40
Chili Pepper	39	39
Cloves, Zanzibar	68	74
Ginger, Jam., unbl.	75	81
Ginger, African	51	56
Cochin	56	56
Mace, fcy. Banda		
East Indies	1.87	
West Indies	1.79	
Mustard, Bour, fcy.	32	
No. 1	28	
West India Nutmeg	73	
Paprika, Spanish	50 @ 78	
Pepper, Cayenne	52 @ 68	
Red, No. 1	48	
Pepper, Packers	1.98	3.22
Pepper, white	3.40	3.05
Malabar	1.98	2.06
Black Lampung	1.08	2.06

SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed	28	38
Cominos seed	42	48
Mustard seed, fancy	26	..
Yellow American	30	..
Marjoram, Chilean
Oregano	20	30
Coriander, Morocco,
Natural No. 1	35	40
Marjoram, French	60	70
Sage, Dalmatian
No. 1	1.20	1.47

CURING MATERIALS

	Cwt.
Nitrate of soda, in 400-lb. bbls., del., or f.o.b. Chgo. ...	\$ 9.39
Salt peter, n. ton, f.o.b. N.Y.:	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.:	
Granulated	Per ton
Medium	\$24.60
Rock, bulk, 40 ton car. delivered Chicago	25.00
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.00
Refined standard cane gran., basis	8.05
Refined standard beet gran., basis	7.85
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	7.65
Dextrose, per cwt. in paper bags, Chicago	7.04

PACIFIC COAST WHOLESALE MEAT PRICES

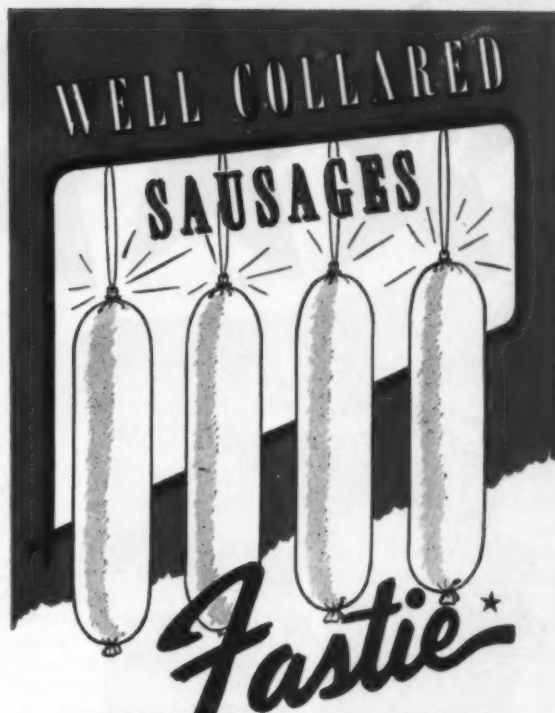
	Los Angeles May 1	San Francisco May 1	No. Portland May 1
FRESH BEEF (Carcass)			
STEER:			
Choice:			
500-600 lbs.	\$55.00 @ 56.50		\$54.00 @ 56.00
600-700 lbs.	55.00 @ 56.50	\$57.00 only	54.00 @ 55.00
Good:			
500-600 lbs.	54.00 @ 55.00	55.00 only	54.00 @ 55.00
600-700 lbs.	54.00 @ 55.00	55.00 only	54.00 @ 55.00
Commercial:			
350-600 lbs.	49.50 @ 54.00	50.00 only	53.00 @ 54.00
COW:			
Commercial, all wts.	48.00 @ 50.00	50.00 only	49.00 @ 53.00
Utility, all wts.	44.50 @ 48.00	45.00 only	48.00 @ 52.00
FRESH CALF: (Skin-Off)		(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	56.00 @ 58.00		58.00 @ 60.00
Good:			
200 lbs. down	55.00 @ 57.00		56.00 @ 58.00
FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	56.00 @ 57.00	56.00 @ 58.00	54.00 @ 56.00
50-60 lbs.	56.00 @ 57.00	54.00 @ 56.00	53.00 @ 55.00
Choice:			
40-50 lbs.	55.00 @ 56.00	56.00 @ 58.00	54.00 @ 56.00
50-60 lbs.	55.00 @ 56.00	54.00 @ 56.00	53.00 @ 55.00
Good, all wts.	53.00 @ 55.00		52.00 @ 53.00
MUTTON (EWE):			
Choice, 70 lbs. dn.	34.00 @ 36.00	35.00 @ 37.00	
Good, 70 lbs. dn.	34.00 @ 36.00	31.00 @ 35.00	
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs.	34.00 @ 36.00	35.00 @ 36.00	35.00 @ 36.00
120-160 lbs.		35.00 @ 36.00	32.00 @ 34.00
FRESH PORK CUTS No. 1:			
LOIN:			
8-10 lbs.	48.00 @ 50.00	52.00 @ 54.00	48.00 @ 50.00
10-12 lbs.	48.00 @ 50.00	50.00 @ 52.00	48.00 @ 50.00
12-16 lbs.	48.00 @ 50.00	48.00 @ 50.00	48.00 @ 40.00
PICNICS:			
4-8 lbs.		36.00 @ 40.00	
PORK CUTS No. 1: (Smoked)		(Smoked)	(Smoked)
HAM, Skinned:			
12-16 lbs.	52.00 @ 57.00	56.00 @ 60.00	58.00 @ 60.00
16-20 lbs.	51.00 @ 57.00	54.00 @ 56.00	57.00 @ 59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00 @ 52.00	52.00 @ 54.00	49.00 @ 51.00
8-10 lbs.	44.00 @ 46.00	48.00 @ 52.00	45.00 @ 49.00
10-12 lbs.	44.00 @ 46.00		
LARD, Refined:			
Tierces	19.00 @ 21.00		21.00 @ 22.50
50 lb. cartons & cans	19.50 @ 21.50	20.00 @ 22.00	
1 lb. cartons	20.00 @ 22.00	22.00 @ 23.00	

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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F. O. B. CHICAGO OR
CHICAGO BASIS

THURSDAY, MAY 3, 1951

REGULAR HAMS

Fresh or F.F.A.

	S. P.
8-10	45 1/2 n
10-12	45 1/2 n
12-14	45 1/2 n
14-16	45 1/2 n

BOILING HAMS

Fresh or F.F.A.

	S. P.
16-18	44 1/2 n
18-20	43 1/2 n
20-22	43 n

SKINNED HAMS

Fresh or F.F.A.

	S. P.
10-12	48 1/2 n
12-14	48 1/2 n
14-16	48 1/2 n
16-18	47 1/2 n
18-20	46 1/2 n
20-22	45 1/2 n
22-24	45 1/2 n
24-26	45 1/2 n
26-28	44 1/2 n
28-30	44 1/2 n
30-32	44 1/2 n
32-34	44 1/2 n
34-36	44 1/2 n
36-38	44 1/2 n
38-40	44 1/2 n
40-42	44 1/2 n
42-44	44 1/2 n
44-46	44 1/2 n
46-48	44 1/2 n
48-50	44 1/2 n
50-52	44 1/2 n
52-54	44 1/2 n
54-56	44 1/2 n
56-58	44 1/2 n
58-60	44 1/2 n
60-62	44 1/2 n
62-64	44 1/2 n
64-66	44 1/2 n
66-68	44 1/2 n
68-70	44 1/2 n
70-72	44 1/2 n
72-74	44 1/2 n
74-76	44 1/2 n
76-78	44 1/2 n
78-80	44 1/2 n
80-82	44 1/2 n
82-84	44 1/2 n
84-86	44 1/2 n
86-88	44 1/2 n
88-90	44 1/2 n
90-92	44 1/2 n
92-94	44 1/2 n
94-96	44 1/2 n
96-98	44 1/2 n
98-100	44 1/2 n

OTHER D. S. MEATS

Fresh or Frozen

	Cured
Reg. Plates	17 1/2
Clear Plates	14 1/2
Square Jowl	15 1/2
Jowl Butts	13 1/2
S. P. Jowls	14 1/2 @ 15

PICNICS

Fresh or F.F.A.

	S. P.
4-6	35 1/2
6-8	35 1/2
8-10	34 @ 34 1/2
10-12	34 @ 34 1/2
12-14	34 @ 34 1/2
14-16	34 @ 34 1/2
16-18	34 @ 34 1/2
18-20	34 @ 34 1/2
20-22	34 @ 34 1/2
22-24	34 @ 34 1/2
24-26	34 @ 34 1/2
26-28	34 @ 34 1/2
28-30	34 @ 34 1/2
30-32	34 @ 34 1/2
32-34	34 @ 34 1/2
34-36	34 @ 34 1/2
36-38	34 @ 34 1/2
38-40	34 @ 34 1/2
40-42	34 @ 34 1/2
42-44	34 @ 34 1/2
44-46	34 @ 34 1/2
46-48	34 @ 34 1/2
48-50	34 @ 34 1/2
50-52	34 @ 34 1/2
52-54	34 @ 34 1/2
54-56	34 @ 34 1/2
56-58	34 @ 34 1/2
58-60	34 @ 34 1/2
60-62	34 @ 34 1/2
62-64	34 @ 34 1/2
64-66	34 @ 34 1/2
66-68	34 @ 34 1/2
68-70	34 @ 34 1/2
70-72	34 @ 34 1/2
72-74	34 @ 34 1/2
74-76	34 @ 34 1/2
76-78	34 @ 34 1/2
78-80	34 @ 34 1/2
80-82	34 @ 34 1/2
82-84	34 @ 34 1/2
84-86	34 @ 34 1/2
86-88	34 @ 34 1/2
88-90	34 @ 34 1/2
90-92	34 @ 34 1/2
92-94	34 @ 34 1/2
94-96	34 @ 34 1/2
96-98	34 @ 34 1/2
98-100	34 @ 34 1/2

BELLIES

	Cured
6-8	35 1/2 n
8-10	35 1/2 n
10-12	34 1/2 n
12-14	33 1/2 n
14-16	33 n
16-18	32 1/2 n
18-20	32 1/2 n
20-22	32 1/2 n
22-24	32 1/2 n
24-26	32 1/2 n
26-28	32 1/2 n
28-30	32 1/2 n
30-32	32 1/2 n
32-34	32 1/2 n
34-36	32 1/2 n
36-38	32 1/2 n
38-40	32 1/2 n
40-42	32 1/2 n
42-44	32 1/2 n
44-46	32 1/2 n
46-48	32 1/2 n
48-50	32 1/2 n
50-52	32 1/2 n
52-54	32 1/2 n
54-56	32 1/2 n
56-58	32 1/2 n
58-60	32 1/2 n
60-62	32 1/2 n
62-64	32 1/2 n
64-66	32 1/2 n
66-68	32 1/2 n
68-70	32 1/2 n
70-72	32 1/2 n
72-74	32 1/2 n
74-76	32 1/2 n
76-78	32 1/2 n
78-80	32 1/2 n
80-82	32 1/2 n
82-84	32 1/2 n
84-86	32 1/2 n
86-88	32 1/2 n
88-90	32 1/2 n
90-92	32 1/2 n
92-94	32 1/2 n
94-96	32 1/2 n
96-98	32 1/2 n
98-100	32 1/2 n

OR. AMN. BELLIES

	D. S. BELLIES
18-20	21 1/2
20-22	21 1/2
22-24	21 1/2
24-26	21 1/2
26-28	21 1/2
28-30	21 1/2
30-32	21 1/2
32-34	21 1/2
34-36	21 1/2
36-38	21 1/2
38-40	21 1/2
40-42	21 1/2
42-44	21 1/2
44-46	21 1/2
46-48	21 1/2
48-50	21 1/2
50-52	21 1/2
52-54	21 1/2
54-56	21 1/2
56-58	21 1/2
58-60	21 1/2
60-62	21 1/2
62-64	21 1/2
64-66	21 1/2
66-68	21 1/2
68-70	21 1/2
70-72	21 1/2
72-74	21 1/2
74-76	21 1/2
76-78	21 1/2
78-80	21 1/2
80-82	21 1/2
82-84	21 1/2
84-86	21 1/2
86-88	21 1/2
88-90	21 1/2
90-92	21 1/2
92-94	21 1/2
94-96	21 1/2
96-98	21 1/2
98-100	21 1/2

FAT BACKS

	Cured
6-8	13 1/2 @ 13 1/2
8-10	13 1/2 @ 13 1/2
10-12	13 1/2 @ 13 1/2
12-14	13 1/2 @ 13 1/2
14-16	13 1/2 @ 13 1/2
16-18	13 1/2 @ 13 1/2
18-20	13 1/2 @ 13 1/2
20-22	13 1/2 @ 13 1/2
22-24	13 1/2 @ 13 1/2
24-26	13 1/2 @ 13 1/2
26-28	13 1/2 @ 13 1/2
28-30	13 1/2 @ 13 1/2
30-32	13 1/2 @ 13 1/2
32-34	13 1/2 @ 13 1/2
34-36	13 1/2 @ 13 1/2
36-38	13 1/2 @ 13 1/2
38-40	13 1/2 @ 13 1/2
40-42	13 1/2 @ 13 1/2
42-44	13 1/2 @ 13 1/2
44-46	13 1/2 @ 13 1/2
46-48	13 1/2 @ 13 1/2
48-50	13 1/2 @ 13 1/2
50-52	13 1/2 @ 13 1/2
52-54	13 1/2 @ 13 1/2
54-56	13 1/2 @ 13 1/2
56-58	13 1/2 @ 13 1/2
58-60	13 1/2 @ 13 1/2
60-62	13 1/2 @ 13 1/2
62-64	13 1/2 @ 13 1/2
64-66	13 1/2 @ 13 1/2
66-68	13 1/2 @ 13 1/2
68-70	13 1/2 @ 13 1/2
70-72	13 1/2 @ 13 1/2
72-74	13 1/2 @ 13 1/2
74-76	13 1/2 @ 13 1/2
76-78	13 1/2 @ 13 1/2
78-80	13 1/2 @ 13 1/2
80-82	13 1/2 @ 13 1/2
82-84	13 1/2 @ 13 1/2
84-86	13 1/2 @ 13 1/2
86-88	13 1/2 @ 13 1/2
88-90	13 1/2 @ 13 1/2
90-92	13 1/2 @ 13 1/2
92-94	13 1/2 @ 13 1/2
94-96	13 1/2 @ 13 1/2
96-98	13 1/2 @ 13 1/2
98-100	13 1/2 @ 13 1/2

n-nominal.

LARD FUTURES PRICES

MONDAY, APRIL 30, 1951

	Open	High	Low	Close
May	17.50	17.62 1/2	17.70	17.72 1/2 b
July	17.60	17.80	17.72 1/2	17.77 1/2
Sept.	17.62 1/2	17.62 1/2	17.55	17.55
Oct.	17.02 1/2	17.02 1/2	16.92 1/2	16.92 1/2 b
Nov.	16.60	16.60	16.60	16.60
Dec.	16.75	16.75	16.75	16.75 1/2 a

Sales: 2,400,000 lbs.

Open interest at close Fri., Apr. 27th: May 207, July 523, Sept. 581, Oct. 250, Nov. 43, Dec. 45; at close Sat., Apr. 28th: May 202, July 326, Sept. 352, Oct. 246, Nov. 43 and Dec. 46 lots.

TUESDAY, MAY 1, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
May	17.05	17.72 1/2	17.60	17.62 1/2 b		
July	17.67 1/2	17.77 1/2	17.65	17.65 b		
Sept.	17.57 1/2	17.57 1/2	17.42 1/2	17.50		
Oct.	17.57 1/2	17.57 1/2	17.42 1/2	17.50		
Nov.	16.55	16.55	16.55	16.55		
Dec.	16.75	16.75	16.75	16.75 1/2 n		

Sales: 3,480,000 lbs.

Open interest at close Mon., Apr. 30th: May 190, July 523, Sept. 352, Oct. 245, Nov. 45 and Dec. 46 lots.

WEDNESDAY, MAY 2, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
May	17.55	17.60	17.55	17.57 1/2		
July	17.60	17.67 1/2	17.60	17.65		
Sept.	17.52 1/2	17.60	17.47 1/2	17.60		
Oct.	16.80	16.90	16.80	16.90 b		
Nov.	16.55	16.55	16.55	16.55 b		
Dec.	16.72 1/2	16.72 1/2	16.72 1/2	16.72 1/2		

Sales: 4,900,000 lbs.

Open interest at close Tues., May 1st: May 175, July 331, Sept. 390, Oct. 233, Nov. 45 and Dec. 49 lots.

THURSDAY, MAY 3, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
May	17.50	17.55	17.50	17.55		
July	17.60	17.65	17.55	17.65 a		
Sept.	17.50	17.60	17.50	17.57 1/2 b		
Oct.	16.85	16.90	16.80	16.90 b		
Nov.	16.50	16.50	16.50	16.50		
Dec.	16.62 1/2	16.72 1/2	16.62 1/2	16.72 1/2 b		
Jan.	16.70	16.70	16.70	16.70		

Sales: 3,440,000 lbs.

Open interest at close Wed., May 2nd: May 149, July 333, Sept. 393, Oct. 238, Nov. 47 and Dec. 49 lots.

FRIDAY, MAY 4, 1951

	May	July	Sept.	Oct.	Nov.	Dec.
May	17.55	17.67 1/2	17.55	17.60		
July	17.65	17.77 1/2	17.65	17.62 1/2		
Sept.	17.50	17.67 1/2	17.55	17.55 a		
Oct.	16.90	17.00	16.85	16.87 1/2		
Nov.	16.60	16.60	16.60	16.60		
Dec.	16.77 1/2	16.77 1/2	16.77 1/2	16.77 1/2 a		
Jan.	16.75	16.75	16.75	16.75 b		

Sales: About 2,500,000 lbs.

Open interest at close Thurs., May 3rd: May 133, July 333, Sept. 403, Oct. 277, Nov. 51 and Dec. 52 lots.

a-asked. b-bid. n-nominal.

CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago in the week ended April 28 was 12.0, according to the U. S. Department of Agriculture. This ratio was more favorable to producers than the 11.6 ratio for both the previous week and the corresponding week in 1950. These ratios were based on No. 3 yellow corn selling for \$1.813, \$1.807 and \$1.452 per bu., in the three weeks, respectively, and hogs selling for \$21.73, \$21.03 and \$16.97 per hundredweight, respectively, in the three weeks under comparison.

PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.
Chicago	\$19.75
	Refined lard, 50-lb. cartons, f.o.b. Chicago
Chicago	19.75
	Kettle rend., tierces, f.o.b. Chicago
Chicago	20.75

MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, May 1, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per hundredweight basis.

Locally Dressed Meats

FRESH BEEF CUTS:

Prime:	
Chicago style round,	
no flank	\$64.00@65.00
Full loin, 75-90 lbs.	65.00@70.00
Full loin, 90-100 lbs.	65.00@70.00
Hip round, with flank	62.00@63.00
Ribs (7 bone) 35-40.	77.00@82.45
Ribs (7 bone) 30-35.	77.00@82.45
Ribs (7 bone)	
kosher	78.00@80.00
Arm chuck	54.00@55.00
Plate	33.00@34.45
Plates, kosher	38.00@34.00
Brisket	43.00@45.00
Briskets, kosher	45.00@46.00
Cross cut chucks	54.00@54.50
Cross cut chucks,	
kosher	58.00@59.00
Choice:	
Chicago style round,	
no flank	62.00@65.00
Full loin, 75-90 lbs.	64.00@64.00
Full loin, 90-100 lbs.	64.00@68.00
Hip round, with flank	60.00@61.00
Ribs (7 bone) 35-40.	71.00@78.00
Ribs (7 bone) 30-35.	71.00@78.00
Ribs (7 bone)	
kosher	71.00@75.00
Arm chuck	54.00@55.00
Plate	33.00@34.45
Plates, kosher	38.00@34.00
Brisket	43.00@45.00
Briskets, kosher	44.00@46.00
Cross cut chucks	54.00@54.50
Cross cut chucks,	
kosher	56.00@57.00

FRESH PORK CUTS No. 1:

Loin, 8-10 lbs.	\$52.00 only
Loin, 10-12 lbs.	52.00 only
Spareribs, 3/down	47.00 only
Skinned hams, 10-12	
lbs.	58.00 only
Skinned hams, 12-14	
lbs.	58.00 only
Semi-trimmed picnic,	
4-8 lbs.	43.00 only
Boston butts, 4-8 lbs.	52.00 only

Western Dressed Meats

FRESH BEEF CARCASSES:

Steer:	
Prime, 600-700 lbs.	60.50@62.00
Prime, 700-800 lbs.	60.00@62.00
Choice, 600-700 lbs.	57.50@61.00
Choice, 700-800 lbs.	57.00@61.00
Good, 500-600 lbs.	55.50@58.50
Good, 600-700 lbs.	55.00@58.00
Commercial, 350-600	
lbs.	
Cow, All Weights:	
Commercial	

FRESH VEAL (Skin Off):

Choice, 80-110 lbs.	56.00@59.00
Choice, 110-150 lbs.	57.00@59.00
Good, 80-110 lbs.	54.00@57.00
Good, 110-150 lbs.	54.00@57.00

FRESH LAMB:

Prime, 35-45 lbs.	58.00@64.00
Prime, 45-55 lbs.	58.00@64.00

FRESH PORK CUTS:

Loin, No. 1 (blade-	
less included)	
8-10 lbs.	45.00@50.50
10-12 lbs.	45.00@50.50
Boston butts, 4-8 lbs.	43.00@46.00
Regular picnic, 4-8	
lbs.	37.00@39.00
Spareribs, 3 lbs. down	40.00@42.00

FOOT-MOUTH BAN

A resolution prohibiting the importation of hogs, imported meats and livestock products into Cuba from Colombia has been issued.

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

May 2, 1951	
Per lb.	
City	
Prime, 800 lbs./down	60 @63
Choice, 800 lbs./down	57 @61
Good	54 @59
Cow, utility and	
commercial	50 @55

BEEF CUTS

(L.C.I. prices)

Prime:	
Hindquarters, 600/800	
lbs.	60 @68
Rounds, N.Y. flank off.	
Hips, full	68 @72
Top sirloins	68 @72
Short loins, untrimmed	60 @65
Ribs, 30/40 lbs.	80 @84
Chucks, non-kosher	53 @55
Briskets	50 @52
Flanks	30 @34
Choice:	
Hindquarters, 600/800	
lbs.	64 @66
Rounds, N.Y. flank off.	
Hips, full	68 @72
Top sirloins	68 @70
Short loins, untrimmed	70 @82
Chucks, non-kosher	53 @55
Ribs, 30/40 lbs.	71 @78
Briskets	50 @52
Flanks	30 @34

FRESH PORK CUTS

(L.C.I. prices)

Western	
Hams, skinned, 14/down	50 @52
Picnics, 4/8 lbs.	36 1/2 @36 1/2
Bellies, sq. cut, seedless,	
8/12 lbs.	33 @35 1/2
Pork loins, 12/down	44 @52
Boston butts, 4/8 lbs.	43 @46
Spareribs, 3/down	39 @42
Pork trim, regular	27 @28
Pork trim, spec. 85%	49
City	
Hams, regular, 14/down	
Hams, skinned, 14/down	52 @55
Skinned shoulders,	
12/down	
Picnics, 4/8 lbs.	38 @40
Pork loins, 12/down	46 @52
Boston butts, 4/8 lbs.	44 @48
Spareribs, 3/down	43 @45
Pork trim, regular	25 @30

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	28
Beef livers, selected	1.00
Beef livers, selected, kosher	1.25
Oxtails, over 1/2 lb.	38

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, MAY 1, 1951

All quotations in dollars per cwt.

BEEF:

STEER:

Prime:

350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$60.00-63.00
700-800 lbs.	60.00-63.00

Choice:

350-500 lbs.	None
500-600 lbs.	57.00-61.00
600-700 lbs.	57.00-61.00
700-800 lbs.	57.00-61.00

Good:

350-500 lbs.	None
500-600 lbs.	54.00-59.00
600-700 lbs.	54.00-59.00

Commercial:

350-600 lbs.	None
600-700 lbs.	None

COW:

Commercial, all wts.	No quotations
Utility, all wts.	No quotations

VEAL—SKIN OFF:

Prime:	
80-110 lbs.	59.00-62.00
110-150 lbs.	59.00-62.00
Choice:	
50-80 lbs.	56.00-59.00
80-110 lbs.	57.00-60.00
110-150 lbs.	57.00-60.00

LAMBS

(L.C.I. prices)

City	
Prime lambs	60 @67 1/2
Choice lambs	60 @67 1/2
Legs, prime & ch.	
Hindsaddles, prime & ch.	68 @71
Loin, prime & ch.	
Western	
Prime, all wts.	56 @63
Choice, all wts.	56 @63
Good, all wts.	56 @63

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. sn. lf. fat in	
100 to 136 lbs.	34 1/2 @34 1/2
137 to 153 lbs.	34 1/2 @34 1/2
154 to 171 lbs.	34 1/2 @34 1/2
172 to 188 lbs.	34 1/2 @34 1/2

VEAL—SKIN OFF

(L.C.I. prices)

Western	
Prime carcass	50 @62
Choice carcass	56 @60
Good carcass	54 @59
Commercial carcass	52 @56

BUTCHERS' FAT

(L.C.I. prices)

Shop fat	5 1/2 %
Breast fat	7 1/2 %
Edible suet	8 %
Inedible suet	8 %

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during March, 1951, bought at stockyards and direct purchases were reported by the USDA as follows:

	Mar.	Feb.	Mar.
	1951	1951	1950
	Per-	Per-	Per-
	cent	cent	cent
Cattle—			
Stockyards	73.7	70.4	72.2
Other	26.3	29.6	27.8
Calves—			
Stockyards	48.9	50.0	40.9
Other	51.1	50.0	59.1
Hogs—			
Stockyards	29.4	30.3	28.9
Other	69.6	69.7	61.1
Sheep and lambs—			
Stockyards	45.3	44.2	47.4
Other	54.7	55.8	52.6

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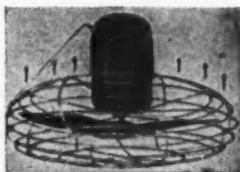
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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, May 3, 1951

There was an aggressive demand this week for fancy, choice, prime, and special tallow from several directions, with some productions sold into June and all at full ceilings. Interest in edible tallow was limited but the light offerings worked at ceiling level. Choice white grease also was well sold ahead and on the wanted list.

Other grades of both tallowes and greases were slow in movement but continued to work out at ceilings, with a few scattered exceptions. Offerings of lower grades of materials were reported increasing toward midweek. Possibly a slight edge on the demand was indicated in some quarters, although no excess accumulations appeared.

The scarcity of wanted grades was partly credited with maintaining a more orderly movement of these lower grades and holding the price structure at ceiling levels. With larger productions of lower grades anticipated in the near future, there is some apprehension as to the ability of the market to remain at ceilings on these qualities.

The following are ceiling prices, loose, f.o.b. tank cars and tank trucks at producers plant, and the going prices Thursday:

TALLOWES: Edible tallow, 16½c; fancy, 15c; choice, 14½c; prime 14½c; special, 14½c; No. 1, 14c; No. 3, 13½c, and No. 2, 13c.

GREASES: Choice white grease, 14½c; A-white, 14½c; B-white, 14½c; yellow, 13½c; house, 13½c, and brown, 12½c.

California Oleo Bill

California's Assembly passed and sent to the Senate a bill which would permit the use of colored oleomargarine in state institutions whenever the state would be unable to purchase surplus butter from the federal government.

BY-PRODUCTS MARKETS

(Chicago, Thursday, May 3, 1951)

Blood

	Unit	Ammonia
Unground, per unit of ammonia.....	*\$8.50	@8.75

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$8.50	@8.75
Low test	\$8.50	
High test		8.50
Liquid stick tank cars		8.75

Packinghouse Feeds

	Carlots	per ton
50% meat and bone scraps, bagged		\$115.00
50% meat and bone scraps, bulk	105.00	@107.50
55% meat scraps, bulk		115.00
60% digester tankage, bulk	110.00	@115.00
60% digester tankage, bagged		120.00
60% blood meal, bagged		165.00
60% standard steamed bone meal, bagged		77.50

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$7.50
Hoof meal, per unit ammonia	7.50 @ 7.75

Dry Rendered Tankage

	Per unit	Protein
Cake	*\$1.85	@1.90
Expeller		1.85 @ 1.90

Gelatine and Glue Stocks

Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	2.00 @ 2.25
Cattle jaws, skulls and knuckles, per ton	65.00
Pig skin scraps and trimmings, per lb.	9½

Animal Hair

Winter coll dried, per ton	\$110.00
Summer coll dried, per ton	*\$5.00 @ 90.00
Cattle switches, per piece	7
Winter processed, gray, lb.	18½ @ 14
Summer processed, gray, lb.	9 @ 10

n—nominal.
*Quoted delivered basis.

VEGETABLE OILS

Wednesday, May 2, 1951

Crude vegetable oils were easier this week and at mid-period showed no tendency toward strength in spite of some improvement in the futures markets. The oils softened considerably on Tuesday and some materials with specific ceilings fell under those levels for the first time. Spain was reported to be in the market for soybean oil after some rather large purchases.

Soybean oil prices took a tumble, setting off a chain reaction and resulting in weak tone throughout the markets. Nearby May was offered and reported sold at 20½c and later at 20½c while June was offered at 20½c. July was offered at 20c and August at 19½c. September was offered at from 18½c to 18½c, and new crop October-December oil at 16½c.

Some cottonseed oil traded at ceilings late Monday and early Tuesday but buying interest was thin and some offerings were not taken. Crude corn oil sold at 23½c, while refined reportedly cashed at 27.80c. Crude peanut oil down again, cashed at 22½c in the SE and Texas. Coconut oil and copra were about the only stable features with unchanged levels.

COTTONSEED OIL: Although sales were made at the ceilings—23½c for Valley and Southeast and 23½c for Texas—the market was thin and appeared easy. Cottonseed oil futures

Peruvian Oils Production

Vegetable oil production in Peru showed a substantial increase during 1950, jumping to 41,000,000 lbs. in the year from 34,920,000 lbs. in 1949. The total 1950 production consisted entirely of cottonseed oil and all but 5,560,000 lbs. of the total was for edible purposes. The 1951 outlook for vegetable fats and oils production is not expected to go above 1950.

EASTERN BY-PRODUCTS MARKET

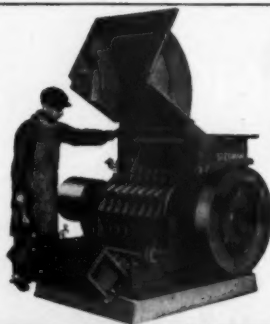
New York, May 3, 1951

Dried blood was quoted Thursday at \$9 per unit of ammonia. Low test wet rendered tankage moved at \$8 per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.80 per protein unit.

For REDUCING PACKING HOUSE BY-PRODUCTS

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Mashers — also complete self-contained Crushing, Grinding, and Screening Units. Capacities 1 to 20 tons per hour.

Builders of Dependable Machinery Since 1834



STEDMAN

2-STAGE HAMMER MILLS

STEDMAN FOUNDRY & MACHINE COMPANY, INC.

Subsidiary of United Engineering and Foundry Company

General Office & Works: AURORA, INDIANA

market quotations at New York were as follows:

MONDAY, APRIL 30, 1951

	Open	High	Low	Close	Pr. Close
May	26.00			25.65	26.00
July	25.80			25.61	26.06
Sept.	23.20			23.08	23.38
Oct.	20.85			20.65	20.78
Nov.	19.91			19.76	19.84
Jan.	19.75			19.55	19.64
Mar.	19.40			19.45	19.50
May ('52)	19.20			19.15	19.40

Sales: 435 lots.

TUESDAY, MAY 1, 1951

May	25.65	25.90	25.90	25.75	25.65
July	25.49	25.90	25.41	25.53	25.61
Sept.	22.80	22.95	22.63	22.65	23.08
Oct.	20.82	20.84	20.38	20.42	20.65
Nov.	19.68	19.76	19.55	19.61	19.76
Jan.	19.45			19.40	19.55
Mar.	19.30	19.40	19.10	19.23	19.45
May ('52)	19.00			18.90	19.15

Sales: 514 lots.

WEDNESDAY, MAY 2, 1951

May	25.65	26.04	25.90	26.00	25.75
July	25.55	25.90	25.53	25.87	25.53
Sept.	22.60	22.90	22.55	22.75	22.65
Oct.	20.84	20.85	20.34	20.55	20.42
Nov.	19.52	19.82	19.52	19.77	19.61
Jan.	19.25			19.55	19.40
Mar.	19.10	19.60	19.25	19.60	19.23
May ('52)	18.90			19.40	18.90

Sales: 550 lots.

THURSDAY, MAY 3, 1951

May	26.30	26.30	26.30	25.85	26.00
July	25.80	25.88	25.52	25.52	25.87
Sept.	22.77	22.80	22.58	22.52	22.75
Oct.	20.83	20.85	20.38	20.40	20.55
Nov.	19.76	19.76	19.58	19.58	19.77
Jan.	19.50	19.45	19.40	19.40	19.60
Mar.	19.35			19.27	19.40

*Bld.

CORN OIL: The market was called 23½¢ at midweek.

PEANUT OIL: This market could be

called no stronger than about 22½¢.
COCONUT OIL: The Wednesday quotation was 17½¢ asked.
SOYBEAN OIL: Weakness carried the market down to 20¼¢.

EDIBLE OIL SHIPMENTS SHOW DECREASE IN MARCH

Shipments of shortening and edible oil totaled 210,059,000 lbs. during March, according to the Institute of Shortening and Edible Oils, Inc. This total compared with 243,708,000 lbs. in February and 334,351,000 lbs. in January, and brought the first quarter, 1951 total to 788,118,000 lbs. Of total March shipments, shortening accounted for 37.7 per cent; edible oil, 58.2 per cent; shipments to government agencies, 1.6 per cent, and shipments for commercial export, 2.5 per cent.

VEGETABLE OILS

Wednesday, May 2, 1951

Crude cottonseed oil, carloads f.o.b. mills	23¼*
Valley	23¼*
Southeast	23¼*
Texas	23¼*
Corn oil in tanks, f.o.b. mills	28½
Soybean oil, Decatur	20¼ b-20¼ a
Peanut oil, f.o.b. Southern Mills	23
Coconut oil, Pacific Coast	17½ a
Cottonseed foots	4¼ @ 5
Midwest and West Coast	4¼ @ 5
East	4¼ @ 5

*Ceiling price. a—asked. b—bid.

OLEOMARGARINE

Wednesday, May 2, 1951

White domestic vegetable	35
White animal fat	35
Milk churned pastry	31 @ 32
Water churned pastry	30 @ 31

World Soybean Output Hits New High in 1950

World soybean production in 1950 pushed upward to an all-time record high of 631,460,000 bu., according to a report by the Office of Foreign Agricultural Relations. This total exceeded the previous high of 563,200,000 bu. produced in 1948. Record crops were harvested in both the United States and Canada. Approximately 93 per cent of the total 1950 world crop was grown in the U. S., China and Manchuria.

The United States produced 287,010,000 bu. in 1950, surpassing the 1948 record crop of 223,006,000 bu. by nearly 25 per cent and was more than 6 times the prewar average of 56,187,000 bu. The average yield of soybeans last year was 21.6 bu. per acre. Canadian harvestings amounted to 3,039,000 bu. in 1950, rising nearly 17 per cent above the 1949 record of 2,605,000 bu.

Soybean output in China and Manchuria was believed to have increased considerably from the 179,000,000 and 66,000,000 bu., respectively, harvested in 1949. Western Europe has received sizeable quantities of beans from these two countries in the past year.

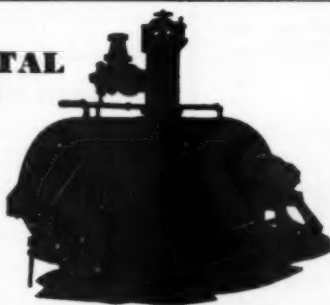
PROCESSED OILS TAXES

Taxes collected on coconut and other processed vegetable oils during March, 1951, totaled \$661,344.83, compared with \$685,423.89 collected during the corresponding month a year earlier.

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS



BEEF · VEAL · PORK · LAMB
HUNTERIZED SMOKED AND CANNED HAM

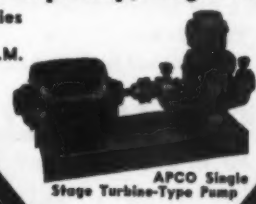
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- F. C. ROGERS CO., Philadelphia, Pa.
- A. L. THOMAS, Washington, D. C.

You Cannot Beat Turbine-Type APCOS for Small Capacity, High Head Duties

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AURORA
PUMP COMPANY

82 Locks Street, AURORA, ILLINOIS

HIDES AND SKINS

Trading resumed this week after interim since April 14—By Thursday all packer hides moved, with the exception of few scattered offerings of heavy steers—All light averages and cow and bull hides scarce—Calfskin and kipskin trade anticipated.

CHICAGO

PACKER HIDES: Hide trading was resumed this week after a vacation since April 14. The new allocations were mailed on Thursday of last week and became effective on Monday this week. As was anticipated, they were slightly below those of April on a comparative basis. In April the allocations were based on about 75 per cent of the wettings made April 1950. May, the current period, was based on about 70 per cent of the wettings of a year ago.

In the first and second allocation period, particularly the first, tanners went to the small packer and country markets first and finished in the packer market. Trading in the packer market continued almost to the last permitted day. This period it was different and the tanners went to the packers from the outset. By midweek most all packer hides, with the exception of scattered lots of heavy steers, had been sold and,

for the most part, packers were through for the month.

It was difficult to correctly ascertain the balance between supply and allocations, but it appeared that there might be a small amount of heavy steers carried over by packers, and that on the other hand there would be some unfilled orders on lighter averages. There was also a shortage in heavy cow and bull hides. However, such a situation could almost be classified as normal for this time of the year.

The new problem and chief topic for discussion in the industry this week was the effect that the new price ceilings might have on hides. Hide men were inclined to go along with those in the meat end of the industry in the belief that cows and bulls would be very scarce for some time. Not only were prices on these rolled back the most, but they can be used to build up herds until the time when controls are removed. There is also the possibility of a dark market on these.

SMALL PACKER—WEST COAST: As was the situation in the packer market, by midweek small packers were fairly well cleared of all their holdings. Light hides, although more

plentiful than anticipated, were easily moved while most heavy hides were sold through one medium or another. There were scattered holdings of heavy hides and indications that some might be moved at a half cent discount but, generally speaking, the market was well sold and most allocations were covered.

A few traders were of the opinion that there would not have been any carryover had tanners wanted to completely cover their allocations. It was their thought that with the leather business very poor certain tanners were showing a little selectivity and restraint. This trend might have been more pronounced had it not been for the uncertainty of what might develop in the wake of the rollback of all cattle prices.

CALFSKINS AND KIPSKINS: In this market there is a definite weakness and that in the main explains why trading in skins was slow getting underway. Packers were holding for the full ceilings, but it was problematical as to whether they would be able to obtain their asking prices.

In the small packer market it was almost a certainty that it would be necessary to make price concessions, and it was just a question as to how large these adjustments would be. There were reports that the eastern market was already trading below ceiling basis.

SHEEPSKINS: With reported trades more numerous than they have been in some time this market was steady to just a shade easier. Supplies were a bit more plentiful and demand was

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HAMILTON MIX COOKERS

• STEAM JACKETED — STAINLESS STEEL •



STATIONARY TYPE

• Hamilton Kettles are built to A.S.M.E. Specifications . . . designed for strength . . . constructed to give you year-in, year-out trouble-free service. Hamilton's double-motion mixing is speedy and thorough. Polished stainless steel safeguards against product contamination . . . assures long life.

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TILTING TYPE

HAMILTON

COPPER & BRASS WORKS, INC.
1105 LINCOLN AVE., HAMILTON 8, OHIO

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended	Previous Week	
	May 3, 1951	1950	
Nat. str.	33 @ 36½	33 @ 33½	19 @ 23
Hvy. Texas str.	30*	30*	17 @ 17½
Hvy. butt. brand'd str.	30*	30*	17 @ 17½
Hvy. Col. str.	29½*	29½*	16½ @ 17
Ex. light Tex. str.	37*	37*	24½
Brand'd cows.	33*	33*	21½
Hf. nat. cows	34*	34*	22 @ 22½
Lf. nat. cows	36 @ 37*	36 @ 37*	23 @ 23½
Nat. bulls	24*	24*	15½ @ 16
Brand'd bulls.	23*	23*	14½ @ 15
Calfskins, Nor. 15/under	80*	80*	61 @ 63
Kips, Nor. nat. 15/25	60*	60*	46
Kips, Nor. branded	57½*	57½*	43½

SMALL PACKER HIDES

STEERS AND COWS:	
70 lbs. and over.	28½*
35-70 lbs.	37½*
Bulls 58/over	28*

Subtract ¼¢ from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.

SMALL PACKER SKINS

Calfskins under 15 lbs.	72*	72*
Kips, 15/30	51*	51*
Slunks, regular	3.25*	3.25*
Slunks, hairless90*	.90*

SHEEPSKINS, ETC.

Pkr. shearlings, No. 1	6.00n	6.00n	3.00
Dry Pelts, 52 @ 55n		52 @ 55n	32
Horsehides, untrmd.	16.00n	15.00 @ 16.00n	11.50 @ 11.75

n—nominal. *Ceiling price under Regulation 2, Revision 1.

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1951

a little slack, with continued reports of poor movement in wool fabrics.

Clips sold at \$7.50, \$7.75 and \$8. Genuines sold \$7.50, \$7.75 and \$8 each. Pickled skins were readily absorbed at the individual ceiling prices. There was also trading in No. 1's, and 2's at \$6 and \$3.50, both prices sellers' ceilings. One "interior" packer announced during the week that because of heavy losses they were discontinuing the slaughter of sheep and lambs, at least for the present.

N. Y. HIDE FUTURES¹

MONDAY, APRIL 30, 1951

	Open	High	Low	Close
June	30.00b	30.00	30.00	30.00b
July	29.50b	29.50n
Oct.	26.50b	28.50n

Sales: 4 lots.

TUESDAY, MAY 1, 1951

June	30.00b	30.00b
July	29.00b	29.50n
Oct.	26.50b	28.50n

Sales: None.

WEDNESDAY, MAY 2, 1951

June	30.00b	30.00b
July	29.00b	29.50n
Oct.	27.50b	28.50n

Sales: None.

THURSDAY, MAY 3, 1951

June	30.00b	30.00b
July	29.00b	29.00b
Oct.	27.50b	28.50n

Sales: None.

FRIDAY, MAY 4, 1951

June	30.00b	30.00b
July	29.00b	29.00b
Oct.	27.50b	28.50n

Sales: None.

a—asked. b—bid. n—nominal.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during March, 1951, compared with February, 1951, and March, 1950:

	Mar. 1951	Feb. 1951	Mar. 1950
	Per- cent	Per- cent	Per- cent
Cattle—			
Steers	59.3	53.6	58.4
Heifers	11.1	13.0	10.8
Cows	27.1	30.4	27.9
Cows and heifers	38.2	43.4	38.7
Bulls and stags	2.5	3.0	2.9
Total	100.0	100.0	100.0
Canners and cutters ¹	9.7	14.4	9.5
Hogs—			
Sows	4.7	5.3	8.6
Barrows and gilts	94.9	94.4	90.9
Stags and boars4	.3	.5
Sheep and Lambs—			
Lambs and yrags	96.2	96.8	90.2
Sheep	3.8	3.2	9.8

¹Included in cattle classification.

WEEK'S CLOSING MARKETS

CHICAGO PROVISION STOCKS

Pork holdings at Chicago increased 5,121,827 lbs. during April, bringing total holdings to 75,486,038 lbs. compared with 70,364,211 lbs. held at the end of March. Total April 30 holdings were 11,278,401 lbs. greater than the 64,207,637 lbs. in storage last year.

Lard inventories were increased 2,448,644 lbs., bringing April 30 stocks to 33,487,212 lbs. compared with 31,038,568 lbs. held at the end of the previous month. The present total lagged 27,013,572 lbs. behind the 60,500,784 lbs. in storage a year earlier, however, April 30 provision stocks at Chicago, with comparisons, are shown in the following table:

	Apr. 30, '51, lbs.	Mar. 31, '51, lbs.	Apr. 30, '50, lbs.
All barreled			
pork (brls.)	1,213	1,411	2,334
P.S. lard (a)	23,606,000	22,420,714	51,125,878
P.S. lard (b)	2,471,000	2,569,000	2,319,000
Dry rendered lard			
(a)	1,416,000	647,000	2,540,823
Dry rendered lard			
(b)	804,000	804,000
Other lard	5,129,482	4,297,854	4,515,983
TOTAL LARD	33,487,212	31,038,568	60,500,784
D.S. cl. bellies			
(contract)	63,545	394,000	254,908
D.S. cl. bellies			
(other)	6,594,866	7,372,436	4,687,725
TOTAL D.S. CL.	6,958,411	7,767,036	4,942,625
BELLIES	6,958,411	7,767,036	4,942,625
D.S. fat backs	949,058	1,306,350	1,266,060
S.P. regular hams	618,051	1,229,875	768,929
S.P. skinned hams	25,097,200	18,049,388	18,126,893
S.P. bellies	23,201,007	23,514,405	23,281,900
S.P. picnics, S.P.			
Boston shoulders	7,446,618	7,645,691	6,917,673
Other cut meats	11,215,093	10,851,466	8,903,536
TOTAL ALL			
MEATS	75,486,038	70,364,211	64,207,637

(a) Made since October 1, 1950. (b) Made previous to October 1, 1950.

The above figures cover all meat in storage in Chicago, including holdings owned by the government.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 28, 1951, were 4,776,000 lbs.; previous week, 7,701,000 lbs.; same week 1950, 4,438,000 lbs.; 1951 to date, 100,353,000 lbs.; corresponding period, 1950, 103,021,000 lbs. Shipments for the week ended April 28, totaled 4,142,000 lbs.; previous week, 5,183,000 lbs.; corresponding week 1950, 4,191,000 lbs.; 1951 to date, 82,712,000 lbs.; corresponding period 1950, 79,230,000 lbs.

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21.60; the average, \$20.80. Provision prices were quoted as follows: Under 12 pork loins, 46@47n; 10/14 green skinned hams, 48@48½; Boston butts, 42; 16/down pork shoulders, 35½@36; 3/down spareribs, 36½@37; 8/12 fat backs, 13¼@13½; regular pork trimmings, 25@27; 18/20 DS bellies, 22½n; 4/6 green picnics, 35½; 8/up green picnics, 34@34½.

P.S. loose lard was quoted at 17.60 nominal and P.S. lard in tierces at 16.37½.

Cottonseed Oil

Closing futures quotations at New York were: May 25.40 bid, 25.50 asked; July 24.90; Sept. 21.98-91; Oct. 20.00 bid, 19.97 asked; Dec. 19.22-24; Jan. 19.00 bid, 19.25 asked; Mar. 19.05-10. Sales totaled 564 lots.

CHICAGO PROV. SHIPMENTS

Provisions shipments by rail from Chicago, week ending April 28:

	Week April 28	Previous Week	Cor. Week 1950
Cured meats, pounds	14,638,000	13,519,000	17,309,000
Fresh meats, pounds	17,888,000	21,644,000	21,607,000
Lard, pounds	6,190,000	6,485,000	1,902,000

Great Britain, Argentina Sign New Meat Agreement

Great Britain and Argentina this week signed a new meat contract under which Argentina will ship 4,000,000 lbs. of meat to Britain as soon as possible. This is 2,000,000 lbs. less than the normal annual shipments to Britain in recent years. The decline is caused largely by the drought and sales to other markets, it is reported.

Although the price was not announced, it is known to be considerably more than the \$273.10 a long ton paid under the last agreement in 1949. Shipments had been stopped for ten months because Great Britain refused to pay the higher prices asked.

OLD PLANTATION SEASONINGS

For over A Quarter of a Century We Have Sold Blended
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Our Salesmen will call on request

A. C. LEGG PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

LIVESTOCK MARKETS

Weekly Review

1950 Farm Output of Meat Animals Near Largest on Record

Farm production of meat animals in 1950 expanded to 42,900,000,000 lbs., the second largest volume since records began in 1909, according to the Bureau of Agricultural Economics. This output was exceeded only in 1943 when 46,600,000,000 lbs. were produced.

The 1950 figure was 5 per cent above 1949 when 40,900,000,000 lbs. was reported, and 9 per cent above the 1939-48 average. This was the second consecutive year that production increased. Production of cattle and calves was the largest on record, while that for hogs was the third largest. Sheep and lamb production showed the first increase in the past eight years.

Gross income (cash receipts plus value of home consumption) from meat animals amounted to \$9,900,000,000 in 1950, \$1,000,000,000 more than in 1949 but still below the peaks of 1947 and 1948. All meat animals sold in 1950 brought an average price of \$21.24 per live cwt., compared with \$19.31 in 1949 and the record high of \$22.55 in 1948. The gross income for each species was larger in 1950 than in 1949. A record high gross income was established for cattle and calves, while the gross incomes from hogs and sheep and lambs were the third largest on record to date.

The increase in gross income for cattle and calves was due to both larger marketings and higher prices, while for hogs the increase was the result of larger marketings since prices were lower. In the case of sheep and lambs, the increase in 1950 was due to higher prices since the total poundage marketed was smaller than in 1949.

Cash receipts for meat animals as a whole set a new record in 1950, amounting to a little over \$9,400,000,000, 12 per cent above 1949. Cash receipts for

each species in 1950 were above those for the previous year.

Cattle and calf production in 1950 was 20,600,000,000 lbs. compared with 19,400,000,000 lbs. in 1949. This increase in production was the result of a large calf crop and the marketing of both cattle and calves at record high average weights. Gross income in 1950 at \$5,800,000,000 was \$888,000,000 higher than in 1949 and \$2,900,000,000 above the 1939-48 average. The average price per live cwt. of cattle was \$23.20 while that of calves was \$26.40, both the highest on record.

The production of hogs in 1950 totaled 20,900,000,000 lbs., about 4 per cent higher than the 1949 production of 20,200,000,000 lbs. and the third highest on record. It was 8 per cent above the 1939-48 average. The record production of 25,400,000,000 lbs. of hogs occurred in 1943. Gross income in 1950 amounted to \$3,700,000,000, which was \$70,000,000 or 2 per cent more than 1949 and \$948,000,000 higher than the ten-year average. The average price per live cwt. received by producers was \$18 compared with \$18.10 in 1949 and the high of \$24.10 in 1947.

Sheep and lamb production in 1950 totaled 1,400,000,000 lbs., which was 4 per cent above 1949 production and the first increase since the record output of 2,300,000,000 lbs. in 1942. Record high average prices were paid to producers for sheep and lambs—\$11.50 per live cwt. for sheep and \$25.10 per live cwt. for lambs. These prices were 24 and 12 per cent above 1949, respectively, and resulted in a gross income of \$395,000,000, which was 10 per cent above 1949, \$89,000,000 above the average, but \$24,000,000 below the record high income in 1948.

LIVESTOCK CAR LOADINGS

A total of 8,333 cars were loaded with livestock during the week ended April 21, 1951. This was a decrease of 240 cars from the same week in 1950 and a decrease of 1,726 from 1949.

Prices Paid for All Species of Livestock Remain Above 1950

The average live weights of the 965,000 cattle, 447,000 calves, 5,117,000 hogs and 738,000 sheep and lambs slaughtered during the month of March, 1951, with comparative figures for March, 1950, were reported by the U. S. Department of Agriculture as shown in the following table:

	March 1951	1950
Cattle	1,007.2	985.1
Steers*	1,005.6	990.3
Heifers*	954.5	938.1
Cows*	1,032.3	1,040.2
Calves	102.1	100.9
Hogs	240.3	234.2
Sheep and lambs	106.3	108.1

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. for livestock during the periods under comparison:

	March 1951	1950
Cattle	\$31.16	\$22.06
Steers*	33.92	34.42
Heifers*	32.43	23.53
Cows*	25.28	17.15
Calves	32.06	24.16
Hogs	21.49	16.30
Sheep and lambs	36.42	25.06

*Also included with cattle.

The dressing yields of the livestock slaughtered (per 100 lbs. live weight) are shown below:

	March 1951	1950
Cattle	55.3	55.0
Calves	57.7	56.2
Hogs*	75.4	78.3
Sheep and lambs	47.2	47.6
Lard per 100 lbs.	14.3	14.6
Lard per animal	34.4	34.2

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	March 1951	1950
Cattle	557.0	547.3
Calves	93.5	95.5
Hogs	181.1	178.8
Sheep and lambs	49.7	49.1

CINCINNATI, OHIO
DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
LOUISVILLE, KY.
MONTGOMERY, ALA.
NASHVILLE, TENN.
OMAHA, NEBRASKA
SIOUX CITY, IOWA
SIOUX FALLS, S.D.

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(UP ton 3-4016)

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All orders placed thru National Stock Yards, Ill.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 2, were reported by the Production and Marketing Administration as follows:

MOOSE: (Quotations based on hard hogs)
St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

BARROWS & GILTS:

Good and Choice:

120-140 lbs.	\$17.25-19.25	\$16.00-19.00	\$.....	\$.....	\$.....
140-160 lbs.	18.75-20.25	18.50-20.25	19.50-20.25	19.25-20.25
160-180 lbs.	20.00-21.35	20.00-21.50	20.00-21.00	20.25-21.25
180-200 lbs.	21.15-21.50	21.25-21.75	20.75-21.25	21.25-21.60	20.35 only
200-220 lbs.	21.00-21.50	21.50-21.85	21.00-21.25	21.25-21.60	20.35 only
220-240 lbs.	21.00-21.50	21.40-21.75	21.00-21.25	21.25-21.60	20.35 only
240-270 lbs.	20.75-21.35	21.25-21.60	20.25-21.10	21.00-21.50	20.25-20.85
270-300 lbs.	20.50-21.00	20.75-21.40	20.00-20.65	20.50-21.25	19.50-20.25
300-330 lbs.	19.75-20.75	20.00-20.90	19.75-20.25	19.50-20.50	18.50-19.75
330-360 lbs.	19.25-20.00	19.50-20.25	19.50-20.00	19.50-20.50	18.50-19.75

Medium:

100-220 lbs.	19.25-21.00	19.00-20.50	20.00-21.00	18.75-21.25
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SWINE:

Good and Choice:

270-300 lbs.	19.50-19.75	19.75-20.00	18.50-19.00	18.75-20.00	18.00-19.50
300-330 lbs.	19.50-19.75	19.50-20.00	18.50-19.00	18.75-20.00	18.00-19.50
330-360 lbs.	19.25-19.75	19.25-19.75	18.25-18.75	18.75-20.00	18.00-19.50
360-400 lbs.	18.25-19.50	19.00-19.50	18.00-18.50	18.75-20.00	18.00-19.50

Good:

400-450 lbs.	17.75-19.00	18.50-19.25	17.75-18.25	17.50-19.00	18.00-19.50
450-550 lbs.	17.50-18.50	18.00-18.75	17.50-18.00	17.50-19.00	17.00-17.75

Medium:

250-550 lbs.	16.75-19.00	17.25-18.75	17.25-18.50	17.25-19.50
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SLAUGHTER CATTLE AND CALVES:

STEERS:

Prime:

700-900 lbs.	36.50-39.00	36.00-38.50	36.25-38.00	36.00-37.75	36.00-37.50
900-1100 lbs.	37.00-39.00	37.25-40.00	36.75-38.50	36.25-38.00	36.00-38.00
1100-1300 lbs.	37.00-39.00	37.75-40.00	37.00-39.00	36.50-39.00	36.50-38.00
1300-1500 lbs.	37.50-39.50	38.00-40.00	37.25-39.00	37.00-39.00	36.00-37.50

Choice:

700-900 lbs.	34.50-36.50	34.00-37.25	33.50-36.50	33.00-36.25	34.00-36.00
900-1100 lbs.	34.50-37.00	34.50-37.75	34.00-37.00	33.00-36.25	34.00-36.50
1100-1300 lbs.	34.75-37.00	34.75-38.00	34.25-37.25	33.00-36.50	34.00-36.50
1300-1500 lbs.	35.00-37.50	35.00-38.00	34.50-37.25	33.00-36.75	34.00-36.50

Good:

700-900 lbs.	32.50-34.50	32.00-34.50	31.00-33.50	30.00-33.00	32.00-34.00
900-1100 lbs.	32.50-34.75	32.75-34.75	31.50-34.25	30.00-33.00	32.00-34.00
1100-1300 lbs.	33.00-35.00	33.00-35.00	32.00-34.50	30.50-33.00	31.50-34.00

Commercial,

all wts.	29.00-33.00	29.00-33.00	28.00-32.00	27.00-30.50	28.50-32.00
Utility, all wts.	27.50-29.00	27.00-29.00	26.50-28.00	26.00-27.00	26.00-28.50

HEIFERS:

Prime:

600-800 lbs.	36.00-38.00	35.75-37.50	35.50-37.00	35.50-36.50	35.00-36.50
800-1000 lbs.	36.50-38.00	36.00-38.00	35.75-37.50	35.50-36.50	35.00-36.50

Choice:

600-800 lbs.	34.00-36.00	33.75-36.00	33.00-35.75	32.50-35.50	33.00-35.00
800-1000 lbs.	34.50-36.50	34.25-36.00	33.25-35.75	32.50-35.50	33.00-35.00

Good:

500-700 lbs.	32.00-34.00	31.00-34.25	30.50-33.25	30.00-32.50	31.00-33.00
700-900 lbs.	32.00-34.50	31.75-34.75	30.50-33.25	30.00-32.50	31.00-33.00

Commercial,

all wts.	28.00-32.00	28.00-31.75	27.50-30.50	27.00-30.00	28.00-31.00
Utility, all wts.	26.00-28.00	25.50-28.00	26.00-27.50	25.50-27.00	25.00-28.00

COWS (All Weights):

Commercial	26.00-28.50	27.00-28.50	26.50-28.50	26.00-28.00	24.50-26.00
Utility	24.00-26.00	23.25-27.25	22.00-26.50	22.25-26.00	21.50-24.50
Can. & cut.	17.00-24.00	19.00-23.50	15.00-22.00	17.50-22.25	18.00-21.50

BULLS (YRLS. EXCL.) All Weights:

Good	29.50-31.00	26.50-29.00	28.00-29.00
Commercial	28.50-30.00	29.00-31.75	29.00-30.00	28.50-30.00	28.00-29.00
Utility	26.00-28.50	26.50-29.00	26.00-29.00	26.00-28.50	25.50-28.00
Cutter	24.00-26.00	24.00-26.50	22.00-26.00	23.00-26.00	22.00-25.50

VEALERS (All Weights):

Choice & prime	37.00-41.00	38.00-41.00	35.00-37.00	33.00-39.00	33.00-39.00
Com'l & good	29.00-38.00	33.00-38.00	29.00-35.00	29.00-33.00	27.00-33.00

CALVES (50 Lbs. Down):

Choice & prime	34.00-36.00	32.00-36.00	32.00-35.00	31.00-36.00	31.00-35.00
Com'l & good	30.00-34.00	29.00-33.00	28.00-32.00	27.00-31.00	27.00-31.00

SHEEP AND LAMBS:

LAMBS (110 Lbs. Down):

Choice & prime*	37.00-38.50	36.00-37.00	37.00-38.00	36.00-37.50	35.00-36.00
Good & choice*	35.00-37.50	35.00-36.00	35.00-37.00	34.50-36.00	33.00-34.75

EWES:

Good & choice*	21.00-22.50	20.00-22.00	19.00-22.00
Wool & utility	19.00-21.50	18.00-19.75	14.00-18.50

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.



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and

PROCESSING

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending April 28:

CATTLE			
	Week ended	Prev. Week	Cor. 1950
Chicago	18,732	20,871	22,918
Kansas City	13,526	12,689	14,077
Omaha*	19,554	19,937	23,027
E. St. Louis	7,402	8,183	5,702
St. Joseph	7,290	7,293	9,263
Sioux City	9,861	10,348	11,504
Wichita	2,674	2,347	2,999
New York & Jersey City	6,550	7,063	7,440
Okl. City	2,107	3,497	12,148
Cincinnati	3,462	3,422	4,126
Denver	7,715	8,125	9,884
St. Paul	17,042
Milwaukee	4,418	4,304	4,924
Total	101,192	107,589	137,343

HOGS			
Chicago	37,076	36,866	40,060
Kansas City	14,871	13,050	12,949
Omaha*	40,613	38,018	39,239
E. St. Louis	41,655	45,629	46,313
St. Joseph	30,009	28,174	25,521
Sioux City	24,064	25,652	29,063
Wichita	8,923	8,537	8,061
New York & Jersey City	47,189	50,160	46,102
Okl. City	13,965	13,965	12,148
Cincinnati	16,910	18,596	17,814
Denver	11,768	11,810	12,261
St. Paul	26,752	...	27,070
Milwaukee	6,329	10,133	7,316
Total	306,161	302,590	314,906

SHEEP			
Chicago	1,817	1,468	6,748
Kansas City	9,541	12,358	17,566
Omaha*	3,693	5,404	10,978
E. St. Louis	1,217	751	3,440
St. Joseph	5,806	5,097	10,707
Sioux City	2,525	1,690	2,908
Wichita	3,060	1,886	4,193
New York & Jersey City	40,050	42,143	40,180
Okl. City	3,042	2,636	...
Cincinnati	141	71	197
Denver	2,834	3,389	10,824
St. Paul	5,128
Milwaukee	129	167	554
Total	70,621	77,137	114,783

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Thursday, May 3, were as follows:

CATTLE:	
Steers, ch. & prime	\$36.75 only
Steers, gd. & ch.	34.65@36.25
Hefers, ch.	30.00@35.00
Hefers, com'l & gd.	25.00@30.00
Cows, commercial	27.00@29.00
Cows, utility	25.50@27.00
Cows, can. & cut.	20.00@25.00
Bulls, commercial	27.00@31.00
Bulls, utility	24.00@27.00
CALVES:	
Vealers, good to prime	\$38.00@40.00
Commercial & good	20.00@37.00
Cull & utility	20.00@30.00
HOGS:	
Gd. & ch., 170-230	22.50@22.75
Sows, 400/down	18.50@19.00
SPRING LAMBS:	
Choice & prime	\$40.00 only

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Thursday, May 3, were reported as shown in the table below:

CATTLE:	
Cows, utility	\$23.50@27.00
Cows, can. & cut.	21.00@23.00
Bulls, com. & gd.	30.00@33.00
VEALERS:	
Commercial to good	\$33.00@39.00
HOGS:	
Good & ch., 220-250	\$22.50@23.25
Sows, good	\$27.50 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS				
	Cattle	Calves	Hogs	Sheep
Apr. 26...	3,382	416	18,009	1,763
Apr. 27...	793	229	8,730	456
Apr. 28...	308	53	3,540	46
Apr. 30...	12,154	488	13,258	1,324
May 1...	8,193	576	16,709	1,806
May 2...	9,200	400	14,000	2,900
May 3...	2,700	300	11,500	1,000

*Week so far
Wk. ago... 32,247 1,764 55,494 7,030
1950... 35,535 2,221 45,060 8,134
1949... 38,379 2,850 43,904 7,963
*Including 616 cattle, 28 calves, 14,535 hogs and 1,346 sheep direct to packers.

SHIPMENTS				
	Cattle	Calves	Hogs	Sheep
Apr. 26...	1,280	74	1,554	2,146
Apr. 27...	449	57	1,437	1,115
Apr. 28...	65	...	144	50
Apr. 30...	3,288	...	1,397	670
May 1...	2,342	117	607	563
May 2...	3,000	...	1,200	700
May 3...	1,300	100	1,600	1,500

Week so far... 9,930 217 4,804 3,433
Wk. ago... 8,922 138 4,907 2,230
1950... 10,305 43 3,350 2,014
1949... 13,193 121 2,747 3,949

APRIL RECEIPTS			
	1951	1950	
Cattle	133,499	125,941	
Calves	7,314	9,362	
Hogs	274,693	251,723	
Sheep	32,988	55,834	

APRIL SHIPMENTS			
	1951	1950	
Cattle	45,349	43,671	
Hogs	17,059	18,655	
Sheep	17,724	26,520	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, May 3:

	Week ended	Week ended
	May 3	Apr. 26
Packers' purch.	40,324	35,875
Shippers' purch.	6,062	6,150
Total	46,386	42,025

CANADIAN KILL

Inspected slaughter in Canada, week ended April 21:

CATTLE			
	Wk. Ended	Same Wk.	Last Yr.
Western Canada	10,101	10,950	
Eastern Canada	12,886	14,070	
Total	22,987	25,020	

HOGS			
Western Canada	27,757	32,699	
Eastern Canada	58,692	71,268	
Total	86,449	103,967	

SHEEP			
Western Canada	1,978	1,020	
Eastern Canada	802	1,400	
Total	2,780	2,420	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended April 27:

Cattle Calves Hogs* Sheep				
Salable	307	157	604	112
Total (incl. directs)	4,037	2,135	24,457	25,052
Previous week:				
Salable	303	211	572	30
Total (incl. directs)	4,501	2,523	24,540	26,496

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK
Receipts at leading Pacific Coast markets, week ending April 26:

	Cattle	Calves	Hogs	Sheep
Los Angeles	2,625	650	3,650	150
N. Portland	1,500	200	1,000	300
S. Francisco	450	50	1,850	1,400

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1950
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1951

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 25, 1951, as reported to The National Provisioner:

CHICAGO

Armour, 3,440 hogs; Swift, 1,121 hogs; Wilson, 4,394 hogs; Agar, 6,552 hogs; Shippers, 6,388 hogs; Others, 21,569 hogs.
Total: 18,372 cattle; 1,671 calves; 43,466 hogs; 1,617 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,554	250	3,974	2,489
Cudahy	1,048	168	544	850
Swift	2,300	289	4,200	1,361
Wilson	735
Central	1,972
Others	4,216	1	6,153	5,041
Total	12,820	708	14,871	9,541

OMAHA

	Cattle and Calves	Hogs	Sheep
Armour	5,764	9,530	1,088
Cudahy	3,852	4,727	722
Swift	4,621	6,546	838
Wilson	2,362	5,331	...
Cornhusker	428
Eagle	57
Gr. Omaha	110
Hoffman	78
Rothschild	455
Roth	901
Kingman	1,301
Merchants	68
Midwest	83
Omaha	408
Union	326
Others	...	12,801	...
Total	20,634	38,925	2,648

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,594	622	10,320	483
Swift	2,791	1,625	13,860	734
Hunter	770	...	6,072	...
Hell	2,489	...
Krey	5,958	...
Laclede	1,223	...
Sieloff	1,703	...
Total	5,155	2,247	41,655	1,217

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	2,206	137	10,576	3,068
Armour	2,172	190	9,499	698
Others	3,558	4	6,200	902
Total	7,936	331	26,275	4,668

Does not include 45 cattle, 5,393 hogs and 2,039 sheep bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	3,409	13	7,094	353
Cudahy	2,729	3	3,387	906
Swift	3,483	5	4,450	312
Others	164	...	78	819
Shippers	7,727	28	12,593	...
Total	17,911	49	29,512	2,440

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	967	133	3,887	3,060
Guggenheim	89
Dunn
Ostertag	19
Dold	76	...	753	...
Sunflower	9	...	26	...
Pioneer
Excel	764
Others	1,930	...	605	1,528
Total	3,854	133	5,271	4,588

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	285	...	251	...
Cudahy	267	...	11	...
Swift	229	...	141	...
Wilson	144
Acme	156
Atlas	351	...	410	...
Clougherty	108
Coast	323	...	208	...
Harman	413
Luer	67	...	684	...
Union	47	...	157	...
United	239
Others	3,380	418	58	...
Total	6,011	418	1,920	...

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,237	56	3,580	1,955
Swift	1,140	8	1,954	862
Cudahy	508	9	3,583	193
Wilson	732
Others	3,761	112	2,962	775
Total	7,468	185	12,078	3,785

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	88
Kahn's
Lohrey	1,061	...
Meyer
Schlachter	85	137	...	84
Northside
Others	2,799	1,628	18,216	33
Total	2,884	1,165	19,267	155

Does not include 736 cattle, 6 calves and 1,256 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	571	246	1,578	2,125
Swift	625	341	1,207	2,422
Blue Bonnet	349	4	138	...
City	57
Rosenthal	213	14	...	223
Total	1,815	606	2,923	4,770

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	9,835	...
Bartusch
Cudahy
Rifkin
Superior
Swift	16,897	...
Others	4,947	...
Total	31,690	...

TOTAL PACKER PURCHASES

	Week ended Apr. 25*	Prev. week	Cor. week
Cattle	104,860	100,433	146,912
Hogs	267,862	296,452	295,580
Sheep	35,429	41,428	99,682

*Does not include Oklahoma City.
†Does not include St. Paul.

CORN BELT DIRECT TRADING

Des Moines, Ia., May 3
—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

Hogs, good to choice:
160-180 lbs. \$18.00@20.50
180-240 lbs. 20.00@21.00
240-300 lbs. 19.50@21.00
300-360 lbs. 19.10@20.50

Stags:
270-360 lbs. \$18.75@19.75
400-550 lbs. 16.75@18.75

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture.

	This week estimated	Same day last wk. actual
Apr. 27	41,000	49,000
Apr. 28	40,500	39,000
Apr. 30	51,000	64,500
May 1	45,000	46,000
May 2	40,000	47,500
May 3	42,000	58,000

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 28, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	205,000	510,000	116,000
Previous week	217,000	480,000	128,000
Same wk. 1950	239,000	470,000	206,000
1951 to date	3,605,000	9,241,000	2,153,000
1950 to date	3,788,000	8,383,000	2,787,000

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended April 21 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
	Up to 1600 lb.	Good and Choice	Gr. B ¹ Dressed	Gd. Handweights
STOCK YARDS	\$32.80	\$36.00	\$29.60	\$38.25
Toronto	33.50	34.40	30.61	...
Montreal	31.00	37.00	28.43	35.50
Winnipeg	32.83	38.03	29.30	35.23
Calgary	33.10	38.50	29.35	34.75
Edmonton	32.12	36.75	29.35	35.00
Lethbridge	31.60	37.00	28.10	33.00
Fr. Albert	31.40	35.25	28.10	32.90
Moore Jaw	31.75	37.00	28.10	33.00
Regina	30.60	37.10	28.10	33.00
Vancouver	...	37.70	28.00	...

*Dominion government premiums not included.



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LIVESTOCK BUYERS

NATIONAL STOCK YARDS, ILL.
UP ton 5-1621 & 5-1622



THE H. H. MEYER PACKING CO. • CINCINNATI, O.

HAM • BACON • LARD • SAUSAGE

MIRACLE HOG SCALD

SAVES
Labor • Time
Money

HOG HAIRS OUT by the ROOTS!

Try it at Our Risk!

write **KOCH SUPPLIES**
20TH & MCGEE
KANSAS CITY 8, MO.



MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses		BEEF CURED:	
Week ending Apr. 28, 1951	8,744	Week ending Apr. 28, 1951	21,719	Week ending Apr. 28, 1951	11,000
Week previous	10,001	Week previous	21,000	Week previous	11,000
Same week year ago	15,099	Same week year ago	593	Same week year ago	593
COW:		PORK CURED AND SMOKED:		LARD AND PORK FATS:	
Week ending Apr. 28, 1951	1,508	Week ending Apr. 28, 1951	730,100	Week ending Apr. 28, 1951	29,021
Week previous	1,193	Week previous	809,821	Week previous	26,961
Same week year ago	1,360	Same week year ago	870,446	Same week year ago	83,385
BULL:		LOCAL SLAUGHTER		CATTLE:	
Week ending Apr. 28, 1951	635	Week ending Apr. 28, 1951	6,556	Week ending Apr. 28, 1951	6,556
Week previous	654	Week previous	7,963	Week previous	7,963
Same week year ago	600	Same week year ago	7,900	Same week year ago	7,900
VEAL:		CALVES:		HOGS:	
Week ending Apr. 28, 1951	13,100	Week ending Apr. 28, 1951	7,581	Week ending Apr. 28, 1951	40,061
Week previous	7,833	Week previous	8,635	Week previous	40,102
Same week year ago	13,109	Same week year ago	10,353	Same week year ago	40,102
LAMB:		SHEEP:		PORK CUTS:	
Week ending Apr. 28, 1951	12,288	Week ending Apr. 28, 1951	40,059	Week ending Apr. 28, 1951	2,300,816
Week previous	15,119	Week previous	42,143	Week previous	1,553,525
Same week year ago	34,090	Same week year ago	40,180	Same week year ago	1,710,458
MUTTON:		COUNTRY DRESSED MEATS		BEEF CUTS:	
Week ending Apr. 28, 1951	924	Week ending Apr. 28, 1951	5,956	Week ending Apr. 28, 1951	126,776
Week previous	135	Week previous	6,389	Week previous	73,313
Same week year ago	486	Same week year ago	7,368	Same week year ago	134,701
HOG AND PIG:		VEAL:		VEAL AND CALF CUTS:	
Week ending Apr. 28, 1951	11,587	Week ending Apr. 28, 1951	4	Week ending Apr. 28, 1951	8,449
Week previous	16,508	Week previous	20	Week previous	1,643
Same week year ago	23,527	Same week year ago	20	Same week year ago	1,643
PORK CUTS:		LAMB AND MUTTON:		LAMB AND MUTTON CUTS:	
Week ending Apr. 28, 1951	2,300,816	Week ending Apr. 28, 1951	1,546	Week ending Apr. 28, 1951	6,950
Week previous	1,553,525	Week previous	248	Week previous	5,975
Same week year ago	1,710,458	Same week year ago	162	Same week year ago	7,191

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended April 28 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City...	6,556	7,581	47,189	40,069
Baltimore, Philadelphia	4,944	1,167	29,904	224
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis...	9,255	2,420	66,634	2,206
Chicago Area	21,818	6,116	88,094	5,568
St. Paul-Wisc. Group	16,332	27,397	76,391	2,580
St. Louis Area	9,273	4,874	100,952	3,103
St. Louis City	9,680	24	18,388	2,407
Omaha	22,644	383	57,585	7,707
Kansas City	11,731	1,298	30,326	6,951
Iowa and So. Minn.	14,577	3,558	213,963	9,431
SOUTHEAST				
	2,734	1,105	21,697	...
SOUTH CENTRAL WEST				
	15,271	1,618	66,830	16,750
ROCKY MOUNTAIN				
	8,796	366	15,019	9,732
PACIFIC				
	15,918	1,276	31,230	37,097
Grand Total	169,632	59,748	873,210	144,715
Total week ago	167,250	57,533	878,229	138,122
Total same week 1950	197,577	76,079	813,506	189,347

Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal inspection during March 1951—Cattle, 76.4; calves, 56.7; hogs, 73.5; sheep and lambs, 84.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended April 27:

	Cattle	Calves	Hogs
Week ending April 27	869	445	8,254
Week previous	1,008	364	9,310
Corresponding week last year	1,706	767	8,893

CLASSIFIED ADVERTISING

POSITION WANTED

OPPORTUNITY WANTED: Young man with degree, who has grown up in a meat packing plant, wants opportunity to work and learn under cattle buyer. Background and references on inquiry. W-167, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AVAILABLE JUNE 1st: A-21 all around sausage maker and specialist. Expert cost system. Knows all phases of meats. Capable of handling 200,000 lbs. weekly. Guarantee results. W-177, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SUPERINTENDENT: Practical, understands all beef and pork operations; also refrigeration and mechanical maintenance, sausage and smoked meats. Will locate anywhere. W-159, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Desires position with medium or small plant. Ambitious. 18 years' experience. W-160, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT: Well rounded experience in meat packing plant necessary for night shift. Responsible job for qualified man. Good references required. Bonus plan and company benefits. Call Melrose 9814 or write the SUCHER PACKING COMPANY, 400 N. Western Avenue, Dayton 7, Ohio.

ASSISTANT to beef killing foreman wanted. Experienced supervisor or all around butcher to assist foreman. Average 1500 cattle weekly. State age and experience. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: Experienced operator to oversee Laabe rendering cookers. State age and experience. Schwartzman Packing Co., P.O. Box 1363, Albuquerque, New Mexico.

HELP WANTED

SAUSAGE DEPARTMENT FOREMAN

Non-working, non-union. Must be expert sausage maker and be able to handle help. 35 to 40 employees, in Midwest packing plant employing 250 people. Union shop. State age and previous employers in past 15 years.

W-181, THE NATIONAL PROVISIONER
15 West Huron St. Chicago 10, Ill.

ADVERTISING MAN

A meat packer located in the east is interested in an experienced advertising man to take charge of their advertising department. Must have good background of experience in meat packing business. Please state age and with whom now connected—in first reply—will be kept strictly confidential. W-168, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WANTED

SUPERINTENDENT or assistant superintendent for medium else middle western plant. Need man familiar with all operations, preferably experienced in working with incentive system, time study and industrial engineers. An aggressive, intelligent, open-minded man not over 45 can make a pleasant, permanent connection. Give experience in reasonable detail, personal data, photo if available, present status of employment, references. W-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT

Supervisory and practical experience, pork kill, cut, lard, rendering, sausage manufacturing, costs, yields, labor relations. Permanent position, aggressive firm, for high caliber qualified executive. State age, education, experience, references.

THE SCHMIDT PROVISION CO.

Matzinger Road

Toledo, Ohio

HELP WANTED

SALESMAN: To call on locker plants and small slaughterers in Indiana, Illinois and Michigan with a line of machinery, tools, equipment and supplies. State age, experience and starting salary expected. W-132 THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

PLANT WANTED

WANTED TO BUY OR LEASE: Medium sized beef packing plant, government inspected. Prefer Omaha, Sioux City or St. Paul area. State full particulars. FW-173, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

RENDERING PLANT wanted. Buy or lease. Southeast of Ohio and Mississippi rivers. W-178, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

WANTED TO BUY: Complete plant of used rendering equipment to be dismantled, or used equipment wanted. Sioux City Packing Company, Mr. Harold Romanoff, 441 West 13th St., New York City, Telephone Oregon 5-3800.

WANTED: One 3500 or 4500 capacity silent cutter. One automatic tie Linker machine. Please state condition, age and price. Alsme Dressed Beef Co., Box 2196, San Antonio, Texas.

WANTED: 5000 stuffer, model 43B silent cutter, and an 80000 grinder. EW-20, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, New York.

USE NATIONAL PROVISIONER CLASSIFIEDS

CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

PLANTS FOR SALE

FOR SALE

Modern packing plant in Wyoming with capacity of 100 cattle and 200 hogs each day. This plant has been completely remodeled and reconditioned and now operating. Complete equipment, 15,000 sq. ft., railroad spur and loading platform—good quota. Located in area that produces 1,000,000 sheep and 250,000 cattle annually. Close to feeding area. No competition within 150 miles. Serves population of 50,000 people. Owner of this plant offers to sell for \$175,000.00 — terms to suitable purchaser. Excellent banking connections are available. PS-172, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

CEMENT BLOCK PACKING PLANT

Well equipped, everything new in last five years. Modern house, feed lot and barn on seven acres of ground, well located. Average kill per week 150 hogs, 50 cattle. Can handle considerably more. For further information write

PS-171, THE NATIONAL PROVISIONER, 15 West Huron St. Chicago 10, Ill.

LARGE MEAT PACKING PLANT

In Dayton, Ohio

Seeking active partner, will consider merging with large processor of pork and beef products, or retail food chain. Plant B.A.I. inspected, capacity 5000 hogs, 500 cattle, 150,000 pounds of sausage. All facilities. Principals only. Contact

ARTHUR BEERMAN

DAYTON OHIO

BUSINESS OPPORTUNITIES

FOR LEASE

Wholesale beef house in southeast Florida. Five coolers, two freezers, fully equipped. Gross business per annum approximately \$1,000,000. Reply to FL-176, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

BEEF, VEAL, PORK, SHEEP

Government inspected house in New York city offers custom boning, boxing, curing, rendering, domestic and export on low, low cost plus, profit sharing basis. W-175, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

WILL LEASE SMALL PACKINGHOUSE: Well equipped, especially adapted to sausage making. Business was established in 1932 and is now in operation. Property adjoins one of largest stockyards in state. One story 60' x 140' building built for federal inspection. 3 beef coolers, machinery and equipment all modern and in good condition. Applicant must have sufficient working capital, experience and ability to operate plant successfully, and to be able to furnish references to this effect. Robert S. Williams, c/o Southern Saddlery Company, Chattanooga 2, Tenn.

Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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SAMI S. SVENDSEN

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The National Provisioner—May 5, 1951

PLANTS FOR SALE

SO. CALIF. PACKING PLANT WITH LOCKERS & FREEZER JOB. & RET. FACILITIES

FOR SALE: Located at Lancaster, Calif. 65 miles from L. A. Heart of cattle country on U.S. Highway. Fully modern equipped, new buildings and 13 acres of level ground. Corral and yards. Big boxes and freezer all railed. Loading docks and yards. 2 small residences on property. Ideal for meat packing, poultry or conversion to ice mfg. for area. Now operating with good business. Is an exceptional opportunity. Area developing fast. Owner retiring because of health. Terms \$75,000, third down and good security takes this rare bargain.

MEAT PURVEYORS SERVICE BUREAU, Agts.

1759 N. Mariposa Ave., Los Angeles 27

SLAUGHTER HOUSE and MEAT MARKET

In western Mass. Slaughter license, quota, walk-in deep freeze, two meat coolers, two electric hoists, cattle pens, pig houses, pasture land, barn, 35 acres, house, track scale. PS-163, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

MEAT PACKING and SLAUGHTER HOUSE

Established profitable going business in Tucson, Arizona. Completely equipped, including feed pens, etc. Also doing public custom slaughtering. Good lease, only \$250.00 a month rent. Route 7, Box 2, Tucson, Arizona.

EQUIPMENT FOR SALE

MEAT PACKERS — ATTENTION!

RENDERING EQUIPMENT

- 1—Boss 300 ton Curb Press & Pump.
- 1—Boss 150 ton Curb Press.
- 2—Albright Nell 8' x 9' Cookers.
- 1—Mech. Mfg. Co. 4' x 16' Cooker-Melter.

STEAM JACKETED KETTLES

- 5—Lee 150, 250 & 400 gal. Stainless Steel.
- 2—60, 75 & 80 gal. S/S clad.
- 63—20 gal. to 1200 gal. Aluminum.
- 4—350, 600 & 800 gal. Deep Seamless.
- 4—Vertical Steel 1750 gal. closed.
- 3—Vertical Steel 9500 gal. closed, agit.

OTHER SELECTED ITEMS

- 72—Aluminum Storage tanks 200 to 900 gals.
- 1—Spray 50' P & F Aluminum Filter Press.
- 1—Self-Adjusting Carcase Glue-Sealer.
- 1—Davenport 35A Dewaterer, motor driven.
- Used and rebuilt Anderson Expellers, all sizes

Send us your inquiries

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CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row New York 38, N. Y.
Phone: Barclay 7-0800

- 1—Double effect Swenson evaporator, A-1 condition. Specifications on request.

- 1—Mechanical Mfg. Co. tankage dryer.

- 1—Hammer Boiler & Tank Co. tankage dryer.

- 1—Dayton-Dowd centrifugal pump 4", complete with 5 HP. motor.

- 1—Detroit stationary grate Roto stoker with 2 - 18" rotors. Used one year on 250 HP. boiler. Reason for selling, changed to gas and oil for fuel.

PS-185, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

MAKE OFFER

TIN CANS

Idle and excess inventory.

404-404 San. cans. 50 lb. plate enameled body and ends, approximately 187,000 packed in bags.

411 x 712 san. cans 50 lb. plate enameled body and ends, approximately 15,000 packed in bags.

PS-157, THE NATIONAL PROVISIONER

15 W. Huron St. Chicago 10, Ill.

ANDERSON EXPELLERS

All models. Rebuilt, guaranteed, or AS IS. Pitcock and Associates, Glen Riddle, Pennsylvania.

FOR SALE: Anderson RB expeller, California Extraction Co., Box 187, Norwalk, Calif.

BARCLAY'S



WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

Sausage & Smokehouse Equipment

- 3469—SILENT CUTTER: Boss 300-A, with 30 HP. motor, 8 knives, excellent cond. \$1750.00
- 3628—SILENT CUTTER: Buffalo 342-B, with 35 HP. motor, 7 knives, excellent cond. 1100.00
- 3574—MIXER: Buffalo 22, 4000 cap. with 5 HP. motor, magnetic starter, etc., like new 835.00
- 3419—MIXER: Boss 225, with 1 1/2 HP. motor, excellent cond. 690.00
- 3613—MIXER: Globe, 2000 cap. with 3 HP. motor, excellent cond. 545.00
- 3671—SAUSAGE STUFFER: Boss, 4000 cap. 500.00
- 3672—SAUSAGE STUFFER: Buffalo, 3000 cap. with valves, etc., like new, used less than 3 yrs. 795.00
- 3684—SAUSAGE STUFFER: Randall, 2000 cap. 300.00
- 3683—GRINDER: Cleveland 7E, with 15 HP. motor, 2 hard plates & hard knives, used only 2 years 750.00
- 3490—GRINDER: Cleveland Klein-Kut 7E, type K with 25 HP. motor & starter 700.00
- 3586—GRINDER: Buffalo 221-B, with 2 HP. motor 305.00
- 3579—SMOKEHOUSE: Griffith, gas fired, portable 905.00
- 3607—SMOKE UNIT: Swift, new in 1948, excellent cond. 575.00
- 3623—SMOKE UNITS: (2) Koch with all automatic controls, ea. 300.00
- 3657—PATTYMAKER: Hollman, 8 extra plates 300.00
- 3637—SLICER: U. S. Automatic Model 150-C, with stand, used only two months, like new cond. 900.00
- 3685—STUFFING TABLE: 10' stainless steel, only 2 yrs. old 190.00
- 3686—STUFFING TABLE: 14' stainless steel, only 2 years old 190.00
- 3404—SMOKESTICKS: (2000) stainless steel, 48" length, like new cond., ea.75
- 3653—LOAF MOLDS: (50) 32 stainless steel, Best & Donnan, like new, ea. 1.50

Rendering & Kill Floor

- 3465—COOKER: 1x10 Horizontal, welded steel construction, solid dishes, heads, motor feed, with 30 HP. motor & starter, gear reducer drive, thermometer, gauges, valves, piping, etc., excellent cond. \$4000.00
- 3631—COOKER: 1x5 French Oil with 15 HP. motor 1150.00
- 3638—HYDRAULIC PRESS: French Oil, 1190 Ton, complete with 3 Pumps, practically new, little used 7600.00
- 3633—HYDRAULIC PRESS: French Oil, 360 Ton, like new cond., less pump 3300.00
- 3690—HOG DELAIVER: Boss 345, Grate type, 10 bars, 11 four-star points, with 1 HP. motor, excellent cond. 1350.00
- 3691—HOG HOIST: Boss Vertical, with 2 HP. motor 925.00
- 3695—BELLY ROLLER: Double, Anno. 5014 stainless steel flights 775.00
- 3694—CUTTING TABLE: Anno. 45" lg. x 80" wide, with speed reduction, no motor, excellent cond. 1700.00
- 3692—TRIPLE SCALDER: (NEW-NEVER USED) Anno. 515, latest model, 2 HP. motor 1500.00
- 3693—TRIPLE SCALDER: Anno. 515, bolt driven, rebuilt 610.00
- 3613—SAW: Ebesco Beef Splitting, like-new condition Bids requested

Miscellaneous


- 2158—WALK-IN-COOLER: Portable, pre-fabricated, 24"x12"x10" x 6", with \$1100.00 worth Peerless Cold Plates & Valves, used only 5 weeks, like new, loaded \$2700.00
- 3656—COMPRESSOR: 25 HP. dual, Frigidaire air conditioning unit model FW 1621 with switchbox, can be used for air conditioning or refrigeration 1350.00
- 3696—COMPRESSOR: Frick 543, V-drive, 20 HP. complete with shell & tube condenser & receiver 975.00
- 3673—CANN: (225,000) (NEW) 401x400, 125,000 plain, 75,000 with litho. bottoms, all cans have type "M" inside coating \$350.00 per M
- 3634—FILLER: Hanson, 7 pocket, stainless steel plunger type, guaranteed cond. 2750.00
- 3636—FILLER: M & S 6 pocket, no-can no-fill attachment, chain driven, brass contact parts, will handle up to 25 cans up to 16" insulated steel body, 8" in floors & ceiling, 4" in walls, lights inside out, stop lights, motor extra parts, low mileage, excellent cond., like new 3350.00
- 3689—DUMP TRUCKS: (3) 24" deep x 6' long x 30" wide, on wooden dolly, ea. 85.00

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U. S. Yards, Chicago 9, Ill.
Cliffside 4-6900

BARCLAY & CO.

• New, Used & Rebuilt Equipment
• Liquidators and Appraisers



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PORK

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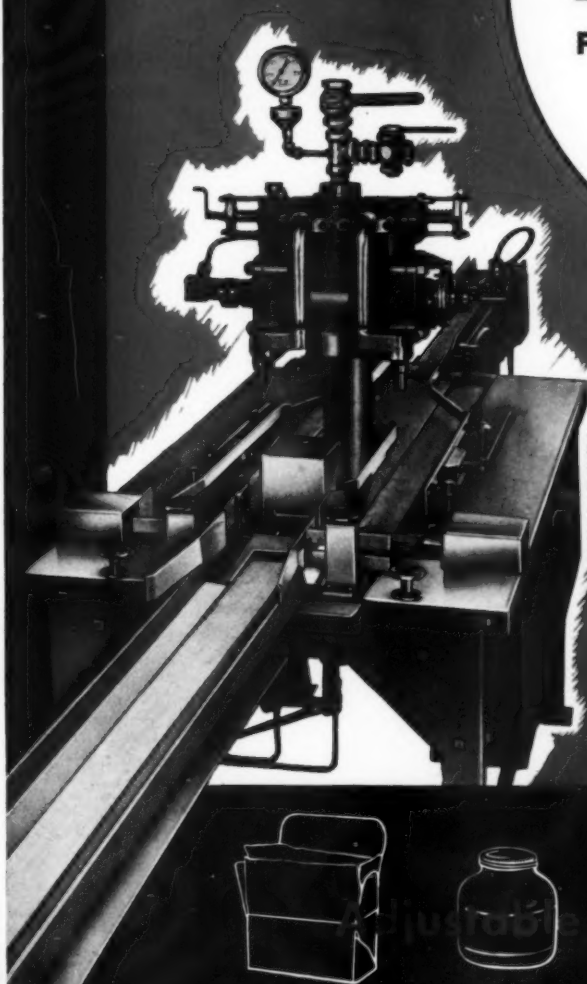
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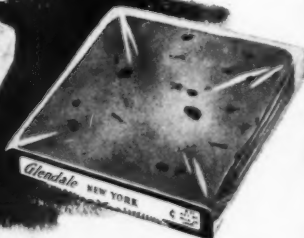
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